

Indonesian Pork Satay



Ingredients

1 pork shoulder blade roast, boneless, about 1 lb / 0.5 kg, cut into $\frac{3}{4}$ -inch / 1.875 cm cubes
2 Tbsp / 30 mL peanut butter
 $\frac{1}{2}$ cup / 125 mL minced yellow onion
1 clove garlic, minced
2 Tbsp / 30 mL EACH lemon juice and soy sauce
1 Tbsp / 15 mL packed brown sugar
1 Tbsp / 15 mL canola oil
Dash hot pepper sauce

Directions

1. Place pork cubes into a resealable plastic bag.
2. In small bowl, combine remaining ingredients until well-blended; pour over cubes. Seal bag and marinate in refrigerator for 1 hour, turning occasionally.
3. Remove pork from marinade; discard marinade. Pat pork with paper towels to remove excess marinade.
4. Thread pork loosely onto bamboo* or metal skewers; set aside.
5. Preheat barbecue on high; reduce heat to medium. Grill skewers 10-12 minutes, turning occasionally.

*Soak bamboo or wooden skewers in water for 30 minutes prior to placing food on skewers to minimize burning.

Additional Info

- **Cut:** Roasts
- **Prep Time (Minutes):** 30
- **Cook Time (Minutes):** 10-12
- **Number of Servings:** 10