

Korean Skewered Pork



Ingredients

1 pork shoulder blade roast, boneless, about 1 ½ lb / 0.75 kg

Marinade:

⅓ cup / 80 mL sodium-reduced soy sauce

¼ cup / 50 mL chili sauce

1 Tbsp / 15 mL sesame oil

1 Tbsp / 15 mL sesame seeds, toasted

4 cloves garlic, minced

2 tsp / 10 mL grated ginger root

1 tsp / 5 mL sambal oelek

Spicy Peanut Sauce:

¾ cup / 180 mL chicken broth

½ cup / 125 mL natural peanut butter

1 Tbsp / 15 mL brown sugar

2 tsp / 10 mL light soy sauce

2 tsp / 10 mL sambal oelek

½ tsp / 2 mL garlic powder

1 tsp / 5 mL lime juice

2 Tbsp / 30 mL finely chopped peanuts for garnish

Directions

For the pork:

1. Slice roast across grain on diagonal into thin strips, about ⅛-inch thick and 1 inch wide. Place into resealable plastic bag.
2. Combine marinade ingredients in small bowl. Pour over pork strips. Seal bag. Turn until coated. Marinate in refrigerator 4 to 5 hours, turning once or twice.
3. Remove pork from marinade; discard marinade.
4. Thread pork loosely, accordion-style, onto soaked bamboo skewers. Pat pork with paper towels

to remove excess marinade.

5. Preheat barbecue on high; reduce heat to medium. Grill skewers 4-5 minutes per side, until desired doneness.
6. Serve with Spicy Peanut Sauce.

For the sauce:

1. In small saucepan, combine all sauce ingredients. Cook over medium heat, 4-5 minutes.
2. Stir in lime juice. Cool to room temperature.
3. Serve in bowl garnished with chopped peanuts.

Additional Info

- **Cut:** Roasts
- **Prep Time (Minutes):** 20
- **Cook Time (Minutes):** 10
- **Number of Servings:** 4-6