

SATAY PORK SKEWERS

Fire up the BBQ with these tasty satay treats!

EASY	1 HOUR	5 MINS	4

Ingredients

- 3/4 cup (185mL) coconut milk
- 2 tbsp crunchy peanut butter
- 1 to 2 tsp curry powder
- (depending on how spicy you like it)
- 2 pork chops, trimmed and cut into 2cm cubes

Instructions

1. In a medium bowl, mix together the coconut milk, peanut butter, curry powder and season with sea salt and cracked pepper.
2. Add the pork, stir to coat, marinate for at least 1 hour in the refrigerator.
3. When ready to cook, thread the pork onto metal skewers (or bamboo skewers pre-soaked).
4. Grill, turning every minute so as not to burn, 4 to 5 minutes or until cooked. Continue to glaze throughout.