

Vietnamese Style Pork Skewers



Ingredients

1kg skinless pork belly	1 stalk lemongrass (white part only), finely chopped
3 tbsp fish sauce	4 cloves fresh garlic, finely chopped
2 tbsp soy sauce	1 long red chilli, seeds removed, finely chopped
1 1/2 tbsp dark soy sauce	4cm piece fresh ginger, peeled, finely grated
2 tbsp oyster sauce	1/2 brown onion, very finely chopped
1 tbsp sesame oil	Rice noodles, fresh cucumber, carrot, mint and lime to serve
4 tbsp palm sugar, grated	

Directions

- Step 1 – If you are using wooden skewers, soak them in water for at least one hour to prevent burning.
- Step 2 – Slice the pork belly into 8cm by 5 mm thick slices. In a large bowl or Ziplock bag, combine the fish sauce, soy sauce, dark soy sauce, oyster sauce, palm sugar, lemongrass, garlic, chilli, ginger and onion, then add the pork slices and marinate for at least one hour, or overnight if possible.
- Step 3 – Remove the pork from the marinade, reserving the marinade.
- Step 4 – Preheat the BBQ to medium – high heat (200° to 220°C). Ensure the grills are clean and ready for direct cooking. Thread the pork onto skewers - using 2 skewers per serve will prevent the meat from spinning as it is turned on the BBQ.
- Step 5 – Once the BBQ has reached temperature, cook the pork for 10 – 12 minutes, basting with the reserved marinade and turning regularly, until charred and cooked through.
- Step 6 – Remove the skewers from the BBQ, cover loosely with foil and allow to rest for 10 minutes before serving.

