



KHMER BBQ COCONUT- PORK SKEWERS

PREP TIME: 15MINS COOK TIME: 20MINS
PREPARES 4 SERVINGS

INGREDIENTS

Items marked with a * are included in our Cambodia Recipe Box.

2 tsp lemongrass powder*

5 garlic cloves

The finely grated skin of 1 small lime, green parts only, no white.

2 tsp galangal powder*

1 Tbsp yellow curry paste*

90ml / 3oz water

1 Tbsp fish sauce*

1 Tbsp brown sugar

25g / 2oz dried coconut flakes*

400g / 1lb lean pork, cut into 2.5cm / 1-inch cubes

1 large yellow or white onion, cut into cubes

BBQ Skewers*

Steamed white rice, or green papaya salad and baguettes to serve.

DIRECTIONS

1. Place the lemongrass powder, galangal powder, shallots, garlic, lime zest, curry mix, and water in a mortar and pestle and blend it in circular motions, pressing ingredients against the bottom with each turn, until it becomes a consistent paste. If you don't have this, a food processor or finely mincing it will also work.
2. Transfer the spice paste to a mixing bowl together with the dried coconut flakes, fish sauce, and sugar and mix well.
3. Add the pork and mix to coat well. Cover with cling film and leave to marinate for at least an hour at room temperature, up to overnight in the fridge.
4. Preheat the grill or barbecue to medium-high heat. As the grill is heating, soak the BBQ skewers in water for at least 30 minutes so they don't burn while cooking. Thread the pork cubes and onion onto skewers and cook for 15-20 minutes, turning frequently and basting with the excess marinade. Serve immediately with rice.