



#MakeItGAP

RECIPES

CURRY AND COCONUT MILK GRILLED PORK SKEWERS

YIELD: Serves 4

INGREDIENTS:

1 (13.5-oz.) can unsweetened coconut milk
2 Tbsp. fish sauce
2 Tbsp. Thai thin or “light” Thai soy sauce
1 Tbsp. sugar
1 tsp. kosher salt
3/4 tsp. freshly ground white pepper
1/2 tsp. curry powder
1/2 tsp. ground turmeric
3/4 cup sweetened condensed milk
1 (1/2 lb.) boneless “Boston Butt” pork shoulder, *cut into 4-inch x 1/2-inch strips*
4 oz. fatback, *cut into 1/2-inch pieces*

SPECIAL EQUIPMENT:

Twelve 8-inch bamboo skewers soaked in water at least 1 hour.

PREPARATION:

Bring coconut milk, fish sauce, soy sauce, sugar, salt, pepper, curry powder, and turmeric to a boil in a medium saucepan, stirring occasionally; reduce heat and simmer until sauce is bubbling and flavors have melded, 10-15 minutes.

Transfer to a large bowl; let cool slightly, then stir in condensed milk. Taste sauce; it should be sweet, salty, and peppery. Season with salt and pepper if needed. Add pork and toss, massaging meat with your hands. Cover and chill 1 hour.

Prepare grill for medium-high heat. Thread a piece of fatback onto middle of each skewer, then thread on a piece of pork so one end of pork touches fat and other is at pointy end of skewer. Grill, turning occasionally, until lightly charred and cooked through, about 4 minutes.

Recipe adapted from epicurious.com