

Spicy Pork Satay

Ingredients:

1 lb. pork tenderloin, sliced and skewered
Zest from 1 lemon
1 tbl. grated fresh ginger
2 garlic cloves, crushed
1 onion
2 tsp. ground fennel
2 tsp. ground cumin
2 tsp. ground coriander
1 tsp. turmeric
1 tbl. fresh lime juice
1 tbl. peanut oil
salt and black pepper
Spicy Peanut Sauce

Directions:

Place all ingredients except the pork tenderloin and Spicy Peanut Sauce in a blender or food processor; pulse to form a smooth paste. Spread paste over both sides of the pork skewers. Cover and refrigerate for 4 hours. Grill over medium-hot coals or fire about 3 minutes per side. Serve with the Spicy Peanut Sauce.

Spicy Peanut Sauce

1 cup peanut butter
2 garlic cloves, crushed
1 tbl. grated fresh ginger root
1 tsp. turmeric
1 tsp. Tabasco
1 tbl. toasted sesame oil
4 tbl. soy sauce
2 tbl. honey
juice of 1 lemon
½ cup water

Place all ingredients in a blender or food processor and pulse until smooth. Cover and let stand at room temperature for 30 minutes to allow the flavors to blend.

Cook's Note: For a spicy peanut dip with an extra rich coconut flavor, replace the water with an equal amount of coconut milk.

~ Credit: Grilling – Where There's Smoke, There's Flavor