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# Delicious Lemongrass Pork Sticks

## Description

My dad loves to cook too, and he came up with this recipe after developing a keen taste for Asian flavors like lemongrass, cilantro and fish sauce. You can pan grill/sear this without skewering them, but for best results, you'll need to barbeque!

Total time: 45 min Yield: 4 Servings

## Ingredients

- 2 Tbsp finely chopped lemongrass (bottom, inner part only; outer layers removed)
- 2 Tbsp minced garlic
- 2 Tbsp minced shallot
- 1 Thai bird or local chili pepper (chopped)
- 2 cilantro roots
- 2 Tbsp Asian fish sauce
- 2 Tbsp honey or brown sugar
- 2 Tbsp shoyu
- 1 lb pork tenderloin (cut into long ¼" thin strips)
- 15 BBQ skewers (soaked in water for 30 minutes)

Prep Time: 45 min Total Time: 45 min

## Instructions

In a mortar, pound lemongrass, garlic, shallots, chili pepper and cilantro root to a thick paste (if you don't have a mortar, you can also use a mini processor). Add fish sauce, honey and shoyu. Marinate meat in the sauce for at least 4 hours or up to 1 day.

If using wooden skewers, pre-soak them in water for at least 30 minutes to avoid burning them on the grill. Skewer the meat and grill on medium heat until thoroughly cooked and nicely charred.

## Recipe brought to you by:

Chef Michi Holland

## Source:

Chef Michi Watarai