
Grilled Pineapple Marinated Pork

Description

Last year Chef Ryan had the pleasure of traveling to South East Asia. He created this Grilled Pineapple Marinated Pork recipe in inspiration of the flavors of Thailand and the Philippines.

Total time: 4 hrs 15 min Yield: 6 to 8 servings

Ingredients

2 cup pineapple juice
1 cup sweet chili sauce
4 Tbsp tempura sauce
3 Tbsp fish sauce
1/2 bunch cilantro
1 bunch green onions
5 clove garlic
1" nob of fresh ginger
1 Tbsp green curry paste
3 1/2 lb pork butt
non-stick cooking spray

Prep Time: 4 hrs Cooking Time: 15 min Total Time: 4 hrs 15 min

Instructions

Place the pineapple juice, sweet chili sauce, tempura sauce, fish sauce, cilantro, green onions, garlic, ginger and green curry paste into a blender and blend until smooth. Cut the pork into 1½" by 2" chunks and place into a large bowl. Pour half of marinade evenly over pork and mix well to coat pork. Cover the pork with plastic wrap and marinate in the refrigerator for 4 to 6 hours. Reserve the other half of marinade in a bowl, cover and refrigerate to use as a sauce for the pork.

Preheat grill to high heat. Spray grill with non-stick cooking spray and grill pork for 3 to 4 minutes on each side achieving a nice char. Discard the marinade that had the raw pork in it. Remove pork from the grill and place on a serving platter; use the reserved marinade as a sauce. Serve with rice and vegetables.

Recipe brought to you by:

Chef Ryan Covert