

# **CURRIED PORK SATAYS**

HEAT LEVEL 444



Delight in our Curried Pork Satays - perfectly marinated and grilled pork skewers infused with rich curry flavors for a deliciously bold and satisfying taste.

50 Mins

12 Servings

## **INGREDIENTS**

### **SKEWERS**

45 ml (3 Tbsp) cooking oil 3 cloves garlic, crushed 10 ml (2 tsp) ginger, chopped 15 ml (1 Tbsp) medium curry powder 15 ml (1 Tbsp) smooth apricot jam 80 ml (1/3 cup) Spur Grill Basting Sauce

30 ml (2 Tbsp) light brown sugar 45 ml (3 Tbsp) brown vinegar 2 bay leaves

#### 5 ml (1 tsp) Spur Texas Steak Spice

Add freshly ground black pepper, to taste about 500 g pork, cut into 2 cm cubes 1 onion, cut into 2 cm pieces 150 g dried Turkish apricots 12 wooden or bamboo skewers

## **SAUCE**

200 ml (3/4 cup) coconut milk 60 ml (¾ cup) crunchy peanut butter 15 ml (1 Tbsp) fresh lemon juice Salt to taste Freshly ground black pepper, to taste

## **METHOD**

- Marinade: Heat the cooking oil in a heavy-based saucepan and sauté the garlic and ginger. Add the curry powder and fry for about 2 minutes.
- Add the apricot jam, Spur Grill Basting Sauce, sugar, vinegar, bay leaves and seasonings. Simmer over a low heat for about 5 minutes. Remove from heat and leave to cool.
- Thread the pork cubes, onion pieces and apricots alternately onto skewers. Pour over marinade and leave to marinate for about 6 hours or overnight in the fridge.
- Place skewers over moderate coals for about 10 minutes on each side or under the oven grill, turning and brushing with marinade until cooked through.
- Sauce: Mix all ingredients together in a pan. Bring to the boil and simmer for 3 minutes. Serve with the cooked satays.

## **VARIATIONS**

- The pork can be substituted with beef, chicken or lamb.
- Note that Turkish apricots are softer and therefore suitable for grilling. Everyday apricots are likely to dry out or burn when grilled.





















