



# CURRIED PORK SATAYS

HEAT LEVEL 🔥🔥🔥

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 (1/4 cup) crunchy peanut butter  
15 ml (1 Tbsp) fresh lemon juice  
Salt to taste  
Freshly ground black pepper, to taste

## METHOD

- 1 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.
- 2 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.
- 3 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.
- 4 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.
- 5 Sauce: Mix all ingredients together in a pan. Bring to the boil and simmer for 3 minutes. Serve with the cooked satays.

## VARIATIONS

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

