

## INGREDIENTS:

3 tablespoons fish sauce

Half tablespoon dark soy  
sauce

1 tablespoon each sugar  
and rice wine

1 teaspoon five-spice powder

600g pork shoulder cut into  
inch and a half strips

**TIME:** 20 mins + 3 Hrs

**SERVING:** 4-6 people



Combine all ingredients except the pork to make a marinade, stir well to mix, transfer to a shallow bowl, add the pork, turn well to coat then cover and refrigerate for at least two hours. Thread onto pre-soaked wooden skewers and cook over a medium heat until browned on all sides, basting with the left-over marinade.

*Enjoy! Malcolm & Julie Pyne*

## YOUR NOTES: