

INGREDIENTS:

1 Kilo lean belly pork, rind removed

1 tablespoon each sweet chilli sauce, rice wine vinegar, soy sauce, tomato ketchup and hoisin sauce

1 two-inch piece of ginger and two garlic cloves, grated

2 large onions

TIME: 30 mins + marinating

SERVING: 4 people



Mix the chilli sauce, rice wine vinegar, soy sauce, hoisin sauce, tomato ketchup, ginger and garlic in a large bowl. Trim any excess fat off the pork, cut into one-inch cubes and transfer to the bowl. Turn to coat well with the sauce then refrigerate for at least two hours and preferably overnight. Peel the onions and halve them laterally then cut each half into quarters and separate the layers. Thread the pieces of pork onto metal or pre-soaked wooden skewers, interspersing with the onion segments and cook on a medium-hot part of the barbecue until lightly charred.

Enjoy! Malcolm & Julie Pyne

YOUR NOTES: