

Satay Pork Skewers



The juicy marinated pork pairs deliciously with cubed pears.

Ingredients

- 185 mL coconut milk
- 2 tbsp crunchy peanut butter
- 2 tsp curry powder (depending on how spicy you like it)
- 2 Pork Chops/Medallion Steaks

Method:

1. In a medium bowl, mix together the coconut milk, peanut butter, curry powder and season with sea salt and cracked pepper.
2. Add the pork, stir to coat, marinate for at least 1 hour in the refrigerator.
3. When ready to cook, thread the pork onto metal skewers (or bamboo skewers pre-soaked).

4. Grill, turning every minute so as not to burn, 4 to 5 minutes or until cooked. Continue to glaze throughout.