

Pork Satay

Makes 20 servings

Ingredients

Pork Loin, sliced 1/8" thick	2 pounds
Soy Sauce	2 ounces
Fresh Ginger, minced	1 tablespoon
Garlic, minced	1 tablespoon
Dark Brown Sugar	1 tablespoon
Sherry	2 ounces
Red Pepper Sauce	1 tablespoon
Housin Sauce	1 tablespoon
Green Onion, minced	3 each
Skewers, soaked	20 each

Method of Preparation

1. Gather all ingredients and equipment
2. In a small bowl, mix soy sauce, ginger, garlic, dark brown sugar, sherry and green onions
3. Place sliced pork in a plastic storage bag and add the marinade
4. Seal the bag and let stand for 1 hour
5. Remove pork from the bag
6. Skewer each piece of pork with the soaked skewer
7. Grill each skewered piece of pork for 2 minutes a side