



ThaiStyle Ground Pork Skewers

Oscar · 29/09/2024



Prep Time

1 hr

Difficult

Medium

Servings

1 hr 35 mins

Description

Streetstyle garlicky Thai ground pork skewers with lots of sweet and savory umami flavor These are excellent broiled or grilled and served over rice noodles with nuoc cham dipping sauce on top of steamed rice with a fried egg or in a sandwich with a slick of aioli and lots of fresh Thai herbs Baking powder is traditional and gives the pork its signature bouncy texture

Ingredients

- - 2 pounds ground pork - ¼ cup white sugar - 2 tablespoons fish sauce - 6 cloves garlic
- minced - 1 teaspoon sea salt - 1 teaspoon ground black pepper - 1 ½ teaspoons baking powder - 1 tablespoon water - wooden skewers
- soaked in water

Instructions

1. Combine pork
2. sugar
3. fish sauce
4. garlic
5. salt
6. and pepper in a bowl. Mix together thoroughly. Dissolve baking powder in 1 tablespoon water and blend completely into pork mixture. Cover bowl with plastic wrap and chill in the refrigerator for 1 hour. Preheat an outdoor grill for medium heat and lightly oil the grate. Thread a handful of pork mixture through a skewer using lightly oiled hands. Shape meat into a 1-inch-thick sausage around the skewer. Repeat with remaining pork and skewers. Grill skewers
7. turning as needed
8. until browned on all sides and no longer pink in the center
9. about 15 minutes. Cut each sausage into bite-sized pieces before serving. Cook's Note If pork mixture seems too soft to hold its shape
10. chill the skewers for about 20 minutes after forming to firm them up again. To broil
11. line a baking sheet with foil and lightly oil it. Drop golf ball-sized handfuls onto the sheet
12. fitting as many as you can without allowing them to touch. With an oiled hand
13. slightly flatten each one into a patty of about a 1/2-inch thickness. Broil until golden brown
14. 10 to 12 minutes.