

Penang Pork Satay

Oscar · 29/09/2024



Prep Time

4 hrs

Difficult

Medium

Servings

4 hrs 50 mins

Description

Im not exactly sure how much pork satay they eat in Penang but Im confident that your average porkloving Malaysian would enjoy this explosive combination of flavors Use a fairly large chunk of pork because it doesnt take long to develop that beautifully brown crusty exterior on the grill Or in a broiler turned to high Or in the oven at 500 degrees Serve over rice with peanut sauce and cucumber salad

Ingredients

- - 2 ½ inch piece turmeric root
- peeled and sliced thinly across the grain - 1 teaspoon ground turmeric
- or to taste - 1 (2 inch) piece fresh ginger root
- sliced - 1 large shallot
- roughly chopped - 8 cloves garlic
- peeled
- or more to taste - ¼ cup light brown sugar - 3 tablespoons ancho chili powder - 2 teaspoons ground coriander - 1 teaspoon chipotle chili powder - ½ teaspoon cayenne pepper - ¼ cup rice vinegar - 2 tablespoons soy sauce - 1 tablespoon fish sauce - 1 teaspoon tamarind paste - ½ bunch lightly packed cilantro leaves and stems - 1 (2 1/2 pound) pork shoulder roast - 1 tablespoon kosher salt - 5 large metal skewers

Instructions

1. Place fresh turmeric in a food processor along with powdered turmeric. Add ginger
2. shallot
3. garlic
4. brown sugar
5. ancho chili powder
6. coriander
7. chipotle
8. cayenne
9. rice vinegar
10. soy sauce
11. fish sauce
12. tamarind paste
13. and cilantro. Blend into a fine paste. Cut pork into 1 1/2-inch cubes
14. trimming off fat as needed. Place pork in a bowl; season with salt. Pour in the marinade. Mix and massage pork with your hands until completely coated. Cover with plastic wrap and refrigerate for 4 to 18 hours. Preheat an outdoor grill for medium-high heat and lightly oil the grate. Thread pork through skewers so the pieces are touching but not squished together. Reserve leftover marinade. Grill skewers
15. brushing on reserved marinade
16. until pork just starts to firm up but is still slightly pink in the center
17. about 10 minutes per side. An instant-read thermometer inserted into the center should read 145 degrees F (63 degrees C). Serve immediately. Chef's Notes Use any kind of chili powder you prefer and substitute 2 teaspoons powdered turmeric for the fresh kind
18. if you like. A satay marinade usually gets a splash of coconut milk
19. which adds sweetness and apparently helps tenderize the meat
20. but I think it's perfectly fine without. You can use bamboo skewers instead. Just soak them in water beforehand. Get the recipe for Peanut Dipping Sauce to serve with the satay.