

Pork Tenderloin Satay

Total time: 30 minutes plus 20 minutes for marinating

Serves 4

1 T. coriander seeds dry roasted and ground
1 T. cumin seeds dry roasted and ground
2 T. shallot minced
1/3 C. unsalted peanuts dry roasted and lightly ground
1 t. turmeric
1 t. sea salt
1/2 t. sugar
1/2 t. brown sugar
3/4 C. unsweetened coconut milk or coconut cream
2 T. sake
1 pound pork tenderloin sliced into 1 to 6 inch paper-thin slices
10-12 wooden skewers soaked in water
vegetable oil or spray

Marinade

1. Combine coriander and cumin seeds, shallot, peanuts, turmeric, salt, and sugars. Add the coconut milk and sake and mix well. Add the pork and mix to coat. Cover and let stand for up to 1 hour or refrigerate overnight. Remove from the refrigerator an hour before grilling to come up to room temperature.

Satay

2. Thread 3-4 pieces of pork onto each skewer in a tight bundle. Sprat the pork generously with cooking oil spray. Grill over medium high heat turning frequently until the outside is crispy brown and the inside white and tender about 10-12 minutes. Serve immediately.