
FRIEND'S STYLE

BBQ Pork

Makes about
55-60
skewers.



INGREDIENTS

2 1/2 kg pork neck/ pork belly or pork shoulder

Makes around 55-60 skewers depends on slices - each piece around 2cm x 3cm and 1 cm thickness.

Sauces and spices:

- 1 1/2 cup of BBQ sauce + Worcestershire sauce (or Mamasita Philippine BBQ sauce)
- 1/2 cup of tomato sauce
- 1/2 cup of honey or brown sugar
- 5 cloves of garlic
- 1 squeeze lemon
- 1/2 can of coke or one orange or half a bottle of any beer.
- salt
- pepper
- 2 tsp of chicken powder
- 1 tsp baking powder (for tenderising)

Mix all sauces and spices and taste. The taste should be sweet and savoury and a hint of all spices and sauce.

METHOD

Step 1.

Slice pork meat at 1 cm thickness against the grain.

Tenderise the meat gently.

Slice around 2 cm width and 3 cm length.

Step 2.

Put in all the sliced meat in the bowl and marinate overnight in the mixture of sauces and spices.

Step 3.

The next day:

Soak the bamboo skewers in water around 20 minutes before skewer the meat (3 pieces of meat on each bamboo skewer).

Grill to partly charred.

Enjoy.