

# The BBQ Baker, Out of the Ord

## Chilli Pork Bites

### Ingredients:

- 12 Lemongrass stalks or bamboo skewers;
- Cooking oil; and
- Readymade Asian salad mix (or make your own).

### Chilli Pork Mixture:

- 500 grams of minced pork;
- 55 grams of dry breadcrumbs;
- 2 red chillies, seeded and finely chopped\*;
- 1 brown onion, peeled and finely chopped;
- 2 cloves garlic, peeled and minced;
- 1 tsp ground cumin; and
- 1 tsp ground coriander.



### Method:

1. Prepare chilli pork mixture. Combine all ingredients in a mixing bowl and mix well.
2. Divide mixture into 12 portions. Wet your fingers with water and shape each portion into a rough oblong. Insert lemongrass skewers halfway through each portion. Repeat steps for remaining mixture. Brush pork sticks lightly with oil.
3. Place sticks on a lightly greased baking tray and bake in the oven at 190 degrees celcius for 30 minutes.
4. Serve with pre-made Asian salad.

### Notes:

- I was cooking this meal for the family so I left the seeds of the chilli out of the pork mixture, so that our 2-year-old could eat them too (take note parents – he loved them, I did not think he would...), anyway, I would recommend if you (like me) love the chilli, include the seeds in the pork mixture – otherwise do what I did and make a dipping sauce using the chilli seeds and a selection of Asian sauces you have in the pantry. I used a sweet soy sauce, a small amount of brown vinegar and fish sauce which I thought was delicious!

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