

INDONESIAN PORK SATAY

2 cloves garlic
1/2 cup chopped green onions
1 tbsp chopped fresh ginger
1 cup roasted, salted Spanish peanuts
2 tablespoons lemon juice
2 tablespoons honey
1/2 cup soy sauce
2 teaspoons crushed coriander seed
1 teaspoon red pepper flakes
1/2 cup chicken broth
1/2 cup melted butter
1 1/2 pounds pork scaloppini, cut into 1 inch squares
skewers



In a food processor, process first nine ingredients until almost smooth. Pour in broth and butter, and mix again.

Use mixture to marinate pork squares in refrigerator for 6 hours, or overnight.

Preheat grill for medium heat. Remove pork squares from bag, and thread onto skewers. In a small saucepan, boil the marinade for 5 minutes. Reserve a small amount of the marinade for basting, and set the remainder aside to serve as a dipping sauce.

Lightly oil preheated grill. Grill for 10 to 15 minutes, or until well browned, turning and brushing frequently with cooked marinade.

Serve with dipping sauce.