



bit spicy

Singapore pork satay

Use our Indonesian satay blend to make delicious Singapore-style satay from pork mince. This type of food was very popular with the Nonya (Straits Chinese) population. Simply add fish sauce, soy sauce and lime juice for an alternative barbecue feast. And don't forget our wonderful peanut sauce recipe! **serves 4**

- 500g pork mince
 - 2 tbsp groundnut or vegetable oil
 - 1 carton [Indonesian satay](#) blend
 - 1 tbsp soy sauce
 - 1 tbsp fish sauce
 - 1 tbsp lime juice
1. Mix all the ingredients together and leave in the fridge for a few hours or overnight.
 2. Make 16 small sausage shapes and insert onto 8 bamboo skewers.
 3. Grill or barbecue until just cooked through, then serve with cucumber and peanut sauce.

Peanut sauce recipe

- 3 tbsp groundnut oil
- 1 small onion, finely chopped
- 2 cloves garlic, crushed
- 2 tsp dried crushed chillies
- 1 tsp brown sugar
- 2 tsp fish sauce
- 2 tbsp soy sauce
- 1 tbsp desiccated coconut
- 2 tbsp crunchy peanut butter
- ½ can coconut milk
- Juice of 1 lime

The peanut sauce can be made in advance:

1. Gently cook the onion in the oil until very soft, then add the garlic and chillies
2. Add the fish sauce, soy sauce, sugar and cook for a couple of minutes
3. Add the coconut milk, bring to a simmer, then add the peanut butter and desiccated coconut and cook gently until thickened. If you like extra tang, add some lime juice.



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4. Leave to cool before serving.