

# BARBECUED PORK SKEWERS

(Serves 2)

## Ingredients

- 300g pork fillets, cut into 2cm pieces
- 3 tablespoons grated fresh ginger
- 1/4 cup peanut oil
- 1 teaspoon sesame oil
- 1 garlic clove, crushed
- 2 tablespoons honey
- 1/4 cup soy sauce
- 1 orange, juiced



## Method

- Soak skewers in cold water for 30 minutes
- Place pork into a bowl. Combine ginger, oils, garlic, honey, soy sauce and orange juice. Whisk with a fork to combine. Pour over pork. Toss to coat. Cover and refrigerate for about 1 hour
- Drain pork, reserving marinade. Thread pork onto skewers. Preheat a barbecue plate on medium-high
- Barbecue skewers for 8 minutes, turning and basting with marinade often, or until cooked through