



Moo Ping

These skewers are made with sliced pork tossed in a savory-sweet marinade, which balances the saltiness of Thai fish sauce, soy sauce, and oyster sauce

Recipes

- 4 medium cloves garlic (20g), minced
- 2 btsp minced cilantro stems,
- 2 tbsp finely chopped palm sugar
- 1 tbsp fish sauce
- 1 tbsp soy sauce
- 1 tbsp oyster sauce
- 1 1/2 tsp ground white pepper
- 1/2 tsp) MSG powder (optional)
- 900g pork butt,
- 160ml can unsweetened coconut cream
- 1 recipe Thai dried chili-vinegar dipping sauce, for serving

Steps:

1. In a small bowl, combine garlic, cilantro stems, palm sugar, fish sauce, soy sauce, oyster sauce, white pepper, and MSG (if using), and stir until palm sugar is dissolved. Set aside.
2. Freeze pork for 15 minutes and up to 30 minutes (partially freezing the pork makes it easier to slice) slice pork against the grain into 2-inch-long, 1-inch-wide, and 1/8-inch-thick strips.
3. Combine pork and marinade in a large bowl, and toss until every piece of meat is evenly coated in marinade
4. Thread one piece of pork onto a skewer, piercing it through twice to secure it, then pushing meat tightly together like an accordion.
5. Set up grill for skewers, making sure to adjust distance between bricks to the length of your skewers.
6. Cook, turning skewers and brushing pork with coconut cream frequently, until meat is lightly charred, and a piece of pork looks cooked through when removed and cut in half, 8 to 10 minutes