

Pork Barbeque with Maharaja Reserve Assam



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It is important to ensure the pork has been marinated for the full amount of time. These will caramelize on your grill because of the sweetness so cook them over an even heat. The best is a charcoal grill.

- Sub Category Name
Food
Savory
- Recipe Source Name
Real High Tea at Home Recipes

Used Teas



Exceptional
Maharajah Reserve
Assam

Ingredients

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- You will need 20 bamboo skewers soaked in cold water for this recipe.
- 1kg pork belly
- 1 cup soy sauce



- 1 head garlic, minced
- 1 brown onion, finely chopped
- 1/4 cup calamansi juice or lemon juice
- 1/2 cup 7up, sprite or beer (optional)
- 1 teaspoon freshly ground black pepper
- 3 tablespoons brown or white sugar
- 1/2 cup of banana or tomato catsup

Methods and Directions

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- Use a long sharp knife to slice pork meat into thin and long slices - 1/4 inches thick and less than 2 inches wide.
- Reserve some of the marinade for a dip, bring it to the boil and serve it with the skewers.
- Do not use the marinade before cooking as this will make you sick.
- Combine the pork, soy sauce, garlic, onion, calamansi juice, lemonade, pepper, sugar and catsup in a large bowl.
- Cover with plastic wrap and place in the fridge for 30 minutes-1 hour to marinate. (This tenderizes and adds flavour to the pork barbeque.)
- Preheat a barbecue grill on medium-high.
- Thread pork evenly among skewers.
- Add to barbecue and cook, turning occasionally, brushing with extra marinade, for 5-7 minutes or until pork caramelises and is cooked through. Transfer to serving platter.