

## **Grilled pork skewers with Chile sauce**

### Pork Skewers:

¼ cup low-sodium soy sauce  
¼ cup oyster sauce  
3 Tbsp finely chopped cilantro leaves and stems  
2 Tbsp finely chopped garlic  
2 Tbsp sugar  
1 tsp freshly ground black pepper  
1 ½ pounds pork tenderloin, cut into 16 pieces  
16 wooden skewers (6-inch), soaked in cold water for 30 minutes

### Chile Sauce:

½ cup fresh lime juice  
¼ cup fish sauce  
1 Tbsp soy sauce  
1 fresh Thai red chile, finely diced  
2 tsp sugar  
1 shallot, finely diced

## **DIRECTIONS**

### Pork Skewers

1. Whisk together the soy sauce, oyster sauce, cilantro, garlic, sugar, and black pepper in a bowl.
2. Skewer 2 pieces of pork onto 2 skewers so that the meat lies flat. Place the pork skewers in a large baking dish. Pour the marinade over and turn to coat the pork. Cover and refrigerate for at least 1 hour and up to 4 hours.
3. Heat grill to high. Remove the skewers from the marinade and grill the meat on both sides until slightly charred and cooked through, about 3 minutes per side. Serve with Chili Sauce on the side for dipping.

### Chile Sauce

1. Combine all ingredients in a small bowl. Cover and let sit at room temperature for at least 1 hour before serving.