

Vietnamese Lemongrass Pork Skewers

Serves 2

200g minced pork
6 lemon grass sticks
2 spring onions, finely sliced
2 cloves garlic, finely grated
2 tsp cornflour
1 tbsp fish sauce
½ tsp soft brown sugar
1 tbsp vegetable oil
1 lime

Dressing

1 tbsp Sriracha chilli sauce
Small clove garlic, finely grated
Pinch of soft brown sugar
1 tbsp water



1. Pre heat the oven to 220C/Gas7
2. Make a 7 cm lengthwise cut just up from the base of each stick. Wrap the sticks in wet kitchen paper and microwave on high for 2 minutes. Allow to cool, still wrapped.
3. Put the minced pork, spring onions, garlic, cornflour, fish sauce, brown sugar and a good grinding of black pepper into a bowl. Mix well and divide into 6 pieces.
4. Wet your hands and shape the pieces into oval shaped balls.
5. Take the lemon grass sticks and cut again lengthwise on the other side of the stick to make 4 sections. Wiggle the stick gently to loosen the strands and press a pork ball into the middle of the strands. Using wet hands, press everything into place and shape.
6. Brush with a thin layer of oil and bake for 15 minutes, turning the skewers half-way through.
7. Make the dressing by stirring the dressing ingredients together and serving it in a small bowl with lime wedges on the side.