



bit spicy

Pork satay burger

As a change from chicken satay, why not try our idea for a pork burger topped with peanut sauce and some cucumber? You use the same spices, but with completely different results!

serves 4

- 1 carton [Satay blend](#)
 - 1 tbsp groundnut oil
 - 500g minced pork
 - 2 tbsp kecap manis OR 1 tbsp each soy and fish sauce
 - ½ tsp shrimp paste (optional)
 - Juice 1 lime
 - 125ml coconut cream (or half a block)
1. Mix all the ingredients together thoroughly.
 2. Form into 4 balls, press to flatten slightly and chill.
 3. Grill until cooked through and serve in a bun with peanut sauce (see below) and slices of cucumber.

Peanut Sauce Recipe

- 3 tbsp groundnut oil
- 1 small onion, finely chopped
- 2 cloves garlic, crushed
- 2 tsp dried crushed chillies
- 1 tsp brown sugar
- 2 tsp fish sauce
- 2 tbsp soy sauce
- 1 tbsp desiccated coconut
- 2 tbsp crunchy peanut butter
- ½ can coconut milk
- Juice of 1 lime

The peanut sauce can be made in advance:

1. Gently cook the onion in the oil until very soft, then add the garlic and chillies
2. Add the fish sauce, soy sauce, sugar and cook for a couple of minutes



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3. Add the coconut milk, bring to a simmer, then add the peanut butter and desiccated coconut and cook gently until thickened. If you like extra tang, add some lime juice.
4. Leave to cool before serving.

Cook's Notes

1. The sauce recipe makes a large amount, which can be frozen for future use. After defrosting just bring it to the boil and let it cool.
2. Make a pineapple satay sauce by omitting the desiccated coconut and sugar, and adding a small can of finely chopped pineapple.