



## Lemongrass pork satay sticks with Cucumber Salad

Serves 6

500gms pork neck cut into 3cm pieces  
6 lemongrass stalks  
Macadamia oil for brushing

1 teaspoon ground cumin  
1 teaspoon ground turmeric  
1 tablespoon fish sauce

### Paste

6 green onions finely sliced  
2cm piece of ginger, roughly chopped  
2 lemongrass stalks, white part only,  
finely chopped  
1 thin slice of galangal  
1 tablespoon ground coriander  
1 tablespoon palm sugar

### Macadamia Satay Sauce

1/2 cup Macadamia butter  
1/4 cup Davidson Plum Chilli Sauce  
165ml can coconut cream  
2 tablespoons soy sauce  
1 tablespoon fish sauce  
2 tablespoons lime juice

For the spice paste, process the ingredients in a small food processor until finely chopped, transfer to a non-reactive bowl.

Add the pork to the spice paste and mix well to coat, cover and refrigerate for 6 hours or overnight. Halve each lemongrass stem into 2 lengths. Using a wooden or metal skewer, make holes in the centre of each pork cube. Thread the meat onto the 6 thinner pieces of lemongrass.

Place macadamia butter, chilli sauce, coconut cream, soy sauce, fish sauce and lime juice in a saucepan over medium heat. Cook, stirring for 3 to 5 minutes or until combined. Set aside.

Preheat a char-grill over a high heat. Lightly brush pork skewers with oil. Cook skewers, turning occasionally, about 5-6 minutes or until cooked. Serve hot with satay sauce and Asian cucumber salad.

### Cucumber Salad

2 Lebanese cucumbers, peeled, cut in  
half lengthways and deseeded  
1 1/2 tablespoons caster sugar  
1 1/2 tablespoons rice vinegar  
1 tablespoon lime juice  
1 red chilli, sliced

2 green onions, finely diced  
2 tablespoons chopped coriander  
leaves  
2 tablespoons unsalted, macadamia  
nuts, chopped  
1 tablespoon fish sauce

Cut the cucumber in to 5mm (1/4 inch) slices

Dissolve the sugar in the vinegar and lime juice, toss the cucumber slices in it. Stir through the green onion, chilli and coriander.

Sprinkle with the macadamia nuts and fish sauce just before serving. Serve with Lemongrass pork satay sticks.

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