



Minced-Meat-Skewers with Sweet Chili Sauce

(Muh Siab Gab Nam Prig Sam Rot)

Ingredients

1 big chopped onion, 2 smashed garlic cloves, 500 g fresh minced pork meat, 1 tea spoon salt, 2 table spoons sweet chili sauce (plus some more to serve), 1 handful feshly chopped coriander (ciltrano), 1 egg, fried rice to serve

Put all ingredients (Except for the rice) into a blender and process into a firm mass.

Divide the mass into 8 portions. With damp hand form each mass around a flat metal skewer and let rest in the fried for an hour.

Cook in a hot grilling pan or on the middle grid in the oven at medium heat until nice and brown for approximately 5 – 6 minutes.

Decorate the skewers on a bed of rice and garnish with coriander. Serve immediately with the sweet chili sauce.