



Yaki Po-ku (Grilled pork skewers)

NIBBLEDISH CONTRIBUTOR

Ingredients

- Pork tenderloin cut into bite size pieces
- 1/2 tsp salt
- 1 tbsp sugar
- 2 tbsp saké or mirin
- 2 tbsp dark soya sauce
- 1 tbsp oil

bamboo skewers, soaked

Instructions

This is an easy fuss free recipe. Tenderloin (filet mignon) is a must as it remains juicy and does not dry out.

Combine all ingredients and leave to marinate in fridge overnight.

Grill the skewered meat on a hot cast iron griddle or on hot coals until cooked.

Enjoy !
