



# Grilled Pork with Spicy Lemon (Thai Food)

NIBBLEDISH CONTRIBUTOR

## Ingredients

**Serving: 2**

Grilled Pork

- 500 g Pork (shoulder)
- 1 tbsp Soya sauce
- 1 pinch of salt

Spicy Lemon Sauce

- 1 tbsp fish sauce
- 1 tbsp lemon juice
- 1 tsp sugar
- 5 cloves peeled garlic
- 3 chillies (reduce number if you can't eat spicy food)
- 1 tsp pickled garlic syrup (optional)

Other ingredients for serving (any/optional):

- Boiled egg
- Cucumber
- Chinese leaf
- Chinese Kale
- Coriander

## Instructions

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**Utensils:** Grinder, Knife, Chopping board, Measuring spoons

- Marinate pork with soya sauce and salt, leave for at least 10 minutes
- Turn grill oven to high heat and grill pork until well done (do not leave till it is too dry. I grill one side for 10 minutes then turn and grill for another 10 minutes.)
- While waiting for the pork, make the spicy lemon sauce.
- Grind garlic and chillies, remove from grinder and put in a small bowl
- Put sugar, fish sauce, lemon juice, sugar and pickled garlic syrup. Then mix well.
- Once pork is cooked, chop it into smaller slices for serving
- Serve pork with spicy lemon dip, present with boiled egg and any of vegetables.