More than 1 hour
Makes 12-14
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Ingredients:

- 1.5kg pork belly
- ½ cup (125ml) coarse salt
- Lime wedges and spring onion, sliced, for serving

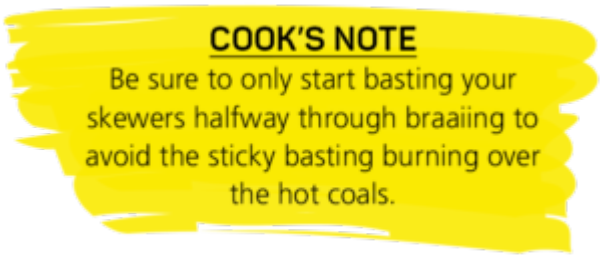
Honey, soy and orange basting:

- ½ cup (125ml) honey
- 1/3 cup (80ml) soy sauce
- 2 Tbsp (30ml) sesame oil
- 1 Tbsp (15ml) PnP chilli, ginger and garlic paste
- Juice (120ml) of 2 oranges

Pickled cucumber salad (optional):

- ½ cup (125ml) white wine vinegar
- ½ cup (125ml) water
- ½ cup (125ml) sugar
- 2 Israeli cucumbers, peeled into ribbons using a vegetable peeler
- 2 radishes, thinly sliced
- 3 red chillies, chopped
- ½ punnet (10g) coriander
- 1 packet (100g) rocket
- 1 packet (100g) toasted cashews
- Salt and milled pepper
- Olive oil, for dressing

Method



1. Slice pork into 2-3cm cubes.
2. Sprinkle with salt and cover with cling wrap.
3. Set aside for 1 hour at room temperature. (This draws out excess moisture from fat, which will ensure a crispier and quick-cooking pork.)
4. Meanwhile, prepare sauce and salad.
5. Combine sauce ingredients in a saucepot over medium-high heat and simmer for 3-4 minutes to thicken a little. Set aside.
6. For salad, combine vinegar, water and sugar, stirring until sugar dissolves.
7. Place cucumber in pickling liquid for 10-15 minutes, then drain.
8. Toss cucumber with remaining salad ingredients and season. Dress, just before serving, with olive oil.
9. After an hour, wipe any liquid and salt off pork using paper towel, then string pork cubes on skewers.
10. Prepare hot coals – you're ready to braai when you can hold your hand above grid for 7 seconds.
11. Braai pork skewers for 10 minutes, turning regularly.
12. Baste skewers all over, braaiing for another 10 minutes and continuing to baste as you go.
13. Serve skewers on a platter with lime wedges, spring onion and side salad, if you like.

We've paired these rich skewers with an optional pickled cucumber salad – the crisp, acidic salad pairs great with fatty pork.

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