

45 minutes

Serves 4

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Ingredients:

Paste:

- 2 cloves garlic, peeled and chopped
- 2cm knob fresh ginger, grated
- 2 spring onions, chopped
- 1 Tbsp (15ml) rice vinegar

Barbecue sauce:

- ½ cup (125ml) soy sauce
- 3 Tbsp (45ml) brown sugar
- 2 Tbsp (30ml) sesame oil
- 1 Tbsp (15ml) rice vinegar
- 1 Tbsp (15ml) cornflour

- 12 boneless pork rashers
- Salt and milled pepper
- Sliced spring onions and a sprinkling of sesame seeds, for serving

Method

COOK'S NOTE

Add 1-2 tsp (5-10ml) chilli flakes or sambal oelek paste to your barbecue sauce for a bit of heat.

1. Blitz all the ingredients for the paste until smooth.
2. Combine paste with barbecue sauce ingredients, except cornflour, in a pot and bring to a boil.
3. Stir in cornflour and cook for another 2-3 minutes.
4. Remove barbecue sauce from heat and allow to cool.
5. Thread boneless pork rashers onto bamboo skewers that have been pre-soaked in water – this will prevent skewers from burning.
6. Season and brush with barbecue sauce, reserving some for basting.
7. Grill rashers over medium-hot coals for 20-30 minutes or until cooked through.
8. Remove from heat and baste with reserved sauce.
9. Serve topped with spring onions and sesame seeds.

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