

Char Siu Pork Kabobs

- 3/4 cup peeled and finely chopped ginger**
- 2 tablespoons minced garlic**
- The zest of a tangerine**
- 1/4 cup low sodium soy sauce**
- 1/3 cup brown sugar**
- 1/4 cup dry sherry**
- 1 tablespoon hoi sin sauce**
- 1teaspoon five spice powder**
- 1/2 teaspoon crushed red pepper flakes**
- 1/4 cup honey**
- 2 additional tablespoons soy sauce**
- 2 tablespoons sesame seeds**
- 3 scallions chopped**
- 2lbs of pork tenderloin cut into 1 1/2 inch cubes**



In a blender combine everything but honey, 2 tablespoons soy sauce, scallions and pork cubes. Put the meat in a zip lock bag and pour in the marinade. Let the meat sit in the marinade in the refrigerator overnight. (no longer than 24 hours or the meat becomes mush). Put the meat on skewers leaving a 1/4 inch space between each cube. In a saucepan take 1/4 cup of the marinade, honey and 2 tablespoons soy sauce. Bring to a boil and allow too thicken, then set aside. Place the meat on a hot oiled grill about 350 degrees, brush with glaze, cook for three minutes then turn over. If the grill is not well oiled the meat will stick, after turning brush with glaze again, cook for another three minutes. Allow the meat to rest five minutes. Serve over rice, garnish with chopped scallion.