

Thai Grilled Pork (Mu Ping)

Ingredients	Amount
Cilantro, minced	4 Tbsp
Garlic, minced	5 cloves
White Sesame Seeds	1 Tbsp
Eel Sauce	4 Tbsp
Palm Sugar	2 Tbsp
Soy Sauce, light	2 Tbsp
Pork Shoulder	900g (32oz)
Coconut Milk	1 cup



Method of Preparation

1. In a large bowl, combine cilantro, garlic and white sesame seeds to create a paste. Add eel sauce, palm sugar and soy sauce. Mix well and set aside.
2. Cut pork shoulder into bite-sized pieces and place in the bowl. Mix well. Cover the bowl and place in a refrigerator for 3 to 4 hours to marinate.
3. Before grilling, remove extra sauce from the meat. Place on skewers.
4. Brush the meat with coconut milk and grill over medium heat.
5. Dip skewers in extra eel sauce if so inclined.



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