

VIETNAMESE PORK BALLS

Thanks to a friend of mine I've been put under a bit of pressure to share this recipe...

You will need:

- 1 stalk of lemongrass chopped very finely (its best to remove the outer leave)
- 500gm of minced pork
- 125gm of pork belly minced
- 25gm of breadcrumbs
- 6 kaffir lime leaves, very finely sliced (I buy them in the Asian market)
- 2 cloves of crushed garlic
- 1 fresh red chilli finely chopped (with the seeds if you like your food very hot)
- 2 tablespoons of Thai fish sauce

Mix all the ingredients together in a bowl and leave to marinate in the fridge for at least an hour.

Soak 4 wooden skewers in water for at least 30 minutes.

Take the meat from the fridge and using your hands shape into 20 small balls and carefully thread onto the skewers.

Pre-heat the BBQ and brush the grill with oil.

Cook over the hot coals for approximately 5 - 6 minutes, turning half-way through until cooked.

Serve with crispy lettuce leaves, fresh herbs (mint, coriander and Thai basil all work well) and a dollop of sweet chilli sauce