

Thai Pork Bites

Feeds: Makes 12-14 bites

Time to cook: Approximately 20 minutes

Oven temperature: Gas mark 6, 200°C, 400°F

Take...

Lean minced pork

Garlic

Ginger

Fresh coriander

Spring onions

Lime zest and juice

For the dipping sauce:

Soy sauce

Sherry

Honey

Sweet chilli sauce



Make....

- 1 In a bowl mix **450g(1lb) lean, minced pork** with **2 cloves garlic**, crushed, **5cm(2") ginger**, peeled and grated, **15ml(1tbsp) fresh coriander**, chopped, **4 spring onions**, finely sliced, and the **zest and juice of 1 lime**. Mix well and shape into 12-14 patties. Place onto a baking tray and cook in a preheated oven for 20 minutes.
- 2 To make the dipping sauce mix together **15ml(1tbsp) soy sauce**, **15ml(1tbsp) sherry**, **5ml(1tsp) honey** and **15ml(1tbsp) sweet chilli sauce**.

Eat....

Serve the patties with the dipping sauce, a cucumber and spring onion salad and toasted pitta breads.

Note If making this recipe for kids serve with Hoisin or plum sauce as the dipper.

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