

# Skewered Pork Barbeque, Philippine Style

Mrs Fred Ng

St Timothy's - Hale Schools - Raleigh, NC - 1976

*1 head garlic, crushed*  
*1 teaspoon black pepper*  
*1 cup vinegar*  
*2 pounds pork, cut into 1" cubes*  
*nine-inch skewers*  
*1/4 cup soy sauce*  
*1/4 cup hot barbeque sauce*  
*1/2 cup brown sugar*  
*1 tablespoon salt*  
*1/4 teaspoon monosodium glutamate*

In a bowl, prepare the marinade by combining the garlic, black pepper, vinegar, soy sauce, barbeque sauce, sugar, salt and monosodium glutamate. Place the marinade in a sealable plastic bag.

Place the pork in the bag with the marinade sauce.

Marinate in the refrigerator overnight or longer.

Skewer the pork pieces on wooden skewers.

Broil over a charcoal grill.

Serve hot.

## VARIATIONS:

\*\*\*\* *Instead of soy sauce and salt, use two tablespoons of Hoisan sauce.*

\*\*\*\* *Add four tablespoons of peanut butter to the marinade.*

\*\*\*\* *Skewer the pork together with mushroom, pepper, tomato slices before cooking, Shish Kabob style.*

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Per Serving (excluding unknown items): 2416 Calories; 150g Fat (56.2% calories from fat); 170g Protein; 93g Carbohydrate; 1g Dietary Fiber; 627mg Cholesterol; 11182mg Sodium. Exchanges: 0 Grain(Starch); 22 1/2 Lean Meat; 1 1/2 Vegetable; 16 1/2 Fat; 5 1/2 Other Carbohydrates.