

# CULINARY DISCOVERY PAVILION

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## FILIPINO BBQ PORK SKEWERS

Katlyn Moncada, *Better Homes & Gardens*, Philippines

### INGREDIENTS

- 6 tablespoons reduced-sodium soy sauce
- ½ cup Jufran Banana Sauce\*
- ¼ cup lemon-lime soda
- 2 tablespoons packed brown sugar
- 2 tablespoons lemon juice
- 1 large clove garlic, minced
- 2 fresh Thai chiles, finely chopped
- ¼ teaspoon salt
- ¼ teaspoon black pepper
- 2 pounds pork tenderloin or boneless pork loin roast, trimmed and cut into 1-inch pieces
- ¼ cup cider vinegar
- Hot cooked rice (optional)
- Pickled vegetables (optional)

### INSTRUCTIONS

In a large bowl stir together ¼ cup of the soy sauce, ¼ cup of the Jufran Banana Sauce and the next seven ingredients (through black pepper). Add the pork; toss to coat. Cover and chill 4 hours or overnight.

Meanwhile, in a small bowl stir together the remaining ¼ cup banana sauce and 2 tablespoons soy sauce and the vinegar.

Remove ¼ cup to use during grilling. Reserve the remaining glaze.

If using wooden skewers, soak them in water 30 minutes before grilling. Let pork stand at room temperature 30 minutes before grilling. Thread pork on eight 10- to 12-inch skewers.

Lightly oil grates on grill. Grill skewers, covered, over medium heat about 10 minutes or until done (145°F), turning and brushing with the ¼ cup glaze halfway through grilling. If you like, serve with rice and pickled vegetables. Drizzle with the reserved glaze.

\*Tip: Jufran Banana Sauce is a popular Filipino alternative to ketchup that is fruitier and tangier than traditional tomato ketchup. If you can't find it, stir together ¼ cup ketchup, 2 Tbsp. packed brown sugar, 2 Tbsp. lemon juice, and 1 Tbsp. mashed very ripe banana. Makes ½ cup.

*Prep: 20 minutes*

*Marinate: 4 hours*

*Grill: 10 minutes*



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