

what geeks eat...



### **Easy Pork Satay Stir-fry**

- 1/4 cup chunky, natural peanut butter
- 1 tablespoon honey
- 1 tablespoon Maggi seasoning (if you don't have this use soy sauce)
- 1 tablespoon fish sauce
- 1 tablespoon lime juice
- 1 knob of ginger, chopped
- 3 cloves garlic
- 1 tsp Sriracha chile sauce (or more if you want to feel the heat)
- 1 pound pork shoulder or pork steak

Slice the meat into thin strips and pound it with the serrated side of a meat mallet. Put all of the other ingredients into the blender and mix it well. Put the marinade and pork into a ziploc and squish it around. Let it sit for 15-30 minutes.

Heat a large flat skillet or wok on high. Add some canola oil and let it continue to heat until it starts smoking. Add the pork and the marinade to the skillet. Depending on the size of the skillet you may have to do this in two batches or use two skillets since you don't want to overwhelm the heating surface. I have a 15" skillet that worked just right.

Keeping the heat on high you want to let the pork sit and cook. Don't stir it until your reasonably certain that you've got a nice brown, carmely crust. Keep doing this and eventually the marinade will be clinging to the pork strips and everything will be a brown, carmely mess.

I think it may be hell to clean-up the pan (although GH didn't complain) and I should have used my spatter screen to protect the stove and area from the mess...but I forgot.