

## Sugarcane Skewered Pork Fritters with Tamarind Chili Lime Dressing

Rose Product used: Smoked Pork Butt

### Ingredients:

- 1 lb. Rose Smoked Pork Butt, ground or finely minced
- 1 tbs chopped cilantro
- 1 tbs chopped mint
- ¼ cup ground onion
- 1 tbs minced garlic
- ¼ cup ground celery
- 3 large eggs
- 2 cups bread crumbs
- 1 tbs Kosher salt
- vegetable oil as needed
- 4-12" sugarcane skewers - each cut into four 3-inch long pieces (16 total)

For the fritters: Combine ingredients all together and mix well except oil and skewers Pre heat deep fat fryer with oil to 350° (or use a large cast iron skillet or pot). Roll mixture into 1.5 oz. balls (size of golf ball). Stick skewer through ball and form leaving a short piece of skewers exposed on each side. Fry until golden brown or to internal temperature of 165°F.



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### Tamarind Chili Lime Dressing:

- ¼ cup tamarind concentrate\*
  - 2 cups sweet chili sauce\*
  - ½ cup finely chopped cilantro
  - Juice of 4 fresh limes
- Combine ingredients together and mix well.

\*Available in Asian markets

### Plating Suggestion:

Use a square or rectangular platter with a ramekin for sauce. Line plate with a banana leaf. Garnish with an orchid.

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Recipe by Chef Kenny J. Gilbert