

pork barbecue

At every party, there's a platter piled high with these irresistible pork skewers—and there are always party-goers secretly swiping and munching on a stick or two even before everyone sits down to eat!

INGREDIENTS

1 kilo pork kasim, sliced
 1 cup Datu Puti Soy Sauce
 1 cup UFC Banana Catsup
 8 cloves garlic, chopped
 ½ cup lemon lime soda
 4 tsp calamansi juice
 4 Tbsp brown sugar
 ½ tsp ground black pepper

DIPPING SAUCE

1 cup Datu Puti Vinegar
 ¼ cup chopped white onions
 2 cloves garlic, chopped
 ¼ tsp ground black pepper

PROCEDURE

- 1 In a bowl, combine **Datu Puti Soy Sauce**, **UFC Banana Catsup**, garlic, lemon lime soda, calamansi, brown sugar, and black pepper. Mix well.
- 2 Marinate pork in the mixture overnight.
- 3 Thread pork onto skewers. Grill for about 8 to 12 minutes, until cooked. While grilling, baste with the remaining marinade.

4 Mix **Datu Puti Vinegar** with white onions, garlic, and ground black pepper. Serve on the side.

TAKES 40 MINUTES + OVERNIGHT MARINATION

MAKES 10 TO 12 SERVINGS



SKILL BOOSTER Wait until the charcoal reaches the white ember stage before grilling to ensure even and slow cooking.