

# Jerkish Pork Skewers & Rice Salad



**Serves 4    Prep 25 mins + soaking    Cooking 15 mins    Easy**

## Ingredients

500g pork mince (at least 10% fat)	<a href="#">Rice, peas &amp; Corn Salad</a>
2 tsp allspice berries, ground using a pestle & mortar	90g cooked rice
1tsp ground cinnamon	1/4 cucumber
2 tsp thyme leaves	4 radishes (optional)
2 spring onions, finely chopped	2 cherry tomatoes
2 garlic cloves, finely chopped (optional)	50g frozen peas
1 lime, zested and cut into quarters	50g frozen sweetcorn
2 tsp molasses or honey 2 tbsp	2 tsp olive oil
olive oil	2 tsp lemon juice

Equipment: 8 wooden (soaked for 2 hrs) or metal skewers

1. Put the pork mince in a bowl & use your hands to mix in the allspice, cinnamon, thyme, spring onions, garlic, lime zest and molasses or honey. Drizzle the olive oil over a large plate.
2. Divide the mince mixture into eight portions and roll into even-sized balls. Working with one ball at a time and using wet hands, press the ball onto a skewer, forming it into a sausage shape around the skewer as you go. Transfer the finished skewers to the oiled plate and keep chilled until needed. *You can leave out the skewers, cook them indoors on a grill and just put the skewers on to serve. Will keep covered in the fridge for up to a day.*
3. Light the barbecue. When the coals are ashen, place the skewers on the grill and cook, undisturbed, for 2 mins. Carefully turn using tongs and cook for another 5 mins before turning again. Repeat this process once more until the skewers are cooked through and browned. If you don't have a barbecue, you can use the grill or a frying pan, but it might take a bit longer to cook.
4. Remove to a serving platter, squeeze over the lime wedges and season. Serve with a rice salad, if you like (ours was a mixture of cooked rice, sweetcorn, red onion and herbs)