



Savvy Recipe of the Week

Looking for something a little different on the grill this weekend **Asian Pork Satay** from *Cuisineathome.com* is definitely something new to try. Satay [sah-TAY] are Indonesian in origin, but this pork version uses easy-to-find ingredients from different Asian cultures.

Here's how to make it:

Makes: 4 servings (12 skewers)

Total time: 30 minutes

FOR THE SATAY—

- 1 jar hoisin sauce (8 oz.)
- 1/2 cup chili garlic sauce
- 1/4 cup honey
- 1/4 cup rice vinegar
- 2 Tbsp. toasted sesame oil
- Kosher salt to taste
- 1 pork tenderloin (1 lb.), trimmed

FOR THE RICE—

- 2 cups water
- Pinch of kosher salt
- 1 cup medium-grain rice
- 1/2 cup frozen green peas
- 2 Tbsp. rice vinegar

Preheat grill to medium-high heat.

Simmer hoisin, chili garlic sauce, honey, vinegar, oil, and salt for the satay in a saucepan over medium-high. Cook marinade 5 minutes, then set it aside to cool.

Prepare pork, cutting it first into thirds lengthwise, then in half crosswise to make 6 pieces. Finally, slice each piece in half lengthwise to make 12 strips, each 4- to 6-inches long. Toss pork strips in the marinade, then thread strips onto skewers.

Bring water and salt for the rice to a boil in a saucepan over medium-high heat. Stir in rice, cover, reduce heat, and simmer 15 minutes. Remove saucepan from heat. Just before serving, stir in peas and vinegar, fluffing rice until well mixed.

Arrange satay on the grill so the skewers extend over the edge; cover and cook 3–4 minutes. Flip satay, baste with marinade, then grill until cooked through, 3–4 minutes more.

And here are the wines we recommend to serve with it:

Valckenberg Gewürztraminer, 2007, Germany **\$11.99/bottle**

Red Newt Semi-sweet Riesling, 2008, Finger Lakes **\$12.99/bottle**

Barrel Monkeys Shiraz, 2005, Australia **\$16.99/bottle**