

Filipino BBQ Pork Skewers

Marinade:

1.5lb pork butt sliced thin against the grain
1/4 C banana ketchup
1/2C sprite or 7 up
1/2C soy sauce
1/4C vinegar
2 Tbs oyster sauce
1/2C light brown sugar
1/4C minced garlic (more if you like)
Black pepper to taste

Glaze:

2Tbs banana ketchup
1 Tbs oyster sauce
1 Tsp sesame oil

- Marinate the pork for 12-24 hours
- About 30 minutes before grilling, you want to soak your wooden BBQ skewers in water to prevent them from burning on the grill.
- Also, make sure to remove your marinating meat from the fridge and rest it on the counter so it's not too cold when grilling.
- Cook the pork for approximately 10-12 min on medium heat. Glaze halfway through.