

## PORK BELLY KEBABS {SERVES 6}

### INGREDIENTS:

- 1kg good pork belly
- 150ml ginger beer
- 150ml cup reduced salt or light soy sauce
- 3 cloves of garlic, mashed
- 2 T sesame oil
- 2 star anise
- 1 thumb fresh ginger, peeled and finely grated 1 fresh chilli, chopped
- Chopped spring onions and toasted sesame seeds 8 – 10 kebab sticks

### METHOD:

1. Prepare and light your Cobb Cooker with 1 CobbleStone [see fuel].
2. Place the Griddle and the Dome Cover on your Cobb Cooker and let it heat up for at least 5 minutes.
3. Slice the pork belly in 1cm wide and 5cm long slices.
4. Make the marinade by whisking all the ingredients together.
5. Pour the marinade over the pork belly and let it marinate in the fridge for at least 6 hours (preferably overnight).
6. Remove the pork from the marinade and thread the strips on the kebab sticks Grill on the griddle, turning once or twice – about 5-10 minutes a side.

### FUEL:

- Cobb Compact - 1 CobbleStone
- Cobb Premier - 1 CobbleStone or 10 briquettes
- Cobb Supreme - 1 CobbleStone or 10 briquettes
- Cobb Premier Gas - Maximum heat.