

Indonesian Fried Rice and Pork Skewers

Serves: 4



Ingredients:

Pork Satay (Sate Babi):

- 1 pound pork shoulder
- 1 tbsp Chinese 5 spice
- 3 oz garlic, chopped
- 2 oz shallots, chopped
- ½ tsp white pepper
- 1 tsp salt
- 1 tsp sugar
- 2 tbsp lime juice
- 3 tbsp kecap manis (sweet soy sauce)
- 1 tbsp soy sauce
- 8 skewers

Fried Rice (Nasi Goreng):

- 1.5 tbsp oil
- 1 oz garlic, finely chopped
- 1 tsp red chili, finely chopped
- 1 small onion, diced
- 3 cups cooked white rice, day old, room temperature
- 2 tbsp kecap manis (sweet soy sauce)
- 2 tsp shrimp paste (optional, can be hard to find)
- 1 oz scallion
- 4 eggs

Pickled Cucumbers (Cucumber Acar):

- 8 pickling cucumbers
- 2 carrots
- 5 shallots
- 5 small chili peppers
- 4 tbsp salt
- 1/3 cup water
- 1 cup sugar
- 2/3 cup white vinegar

Directions:

1. If using wood skewers, soak in water before using.
2. Begin by preparing the pickled cucumbers. Peel the cucumbers in strips. You want thin strips of cucumber so the pickling is crunchy.
3. Peel and cut the carrots in small cubes.

4. Peel and cut the small shallots in small wedges. Do not separate the layers of shallots, you want them together.
5. Chop the chilis.
6. Mix the salt, water, sugar and vinegar together in a pot and bring the liquid to a boil. Boil until the salt and sugar have dissolved, about 5 minutes.
7. Reduce the heat to low and add in your cucumbers, carrots, shallots, and chilis. Immediately mix well. Turn off the stove and remove from the pot from the heat.
8. Transfer all contents to a container with a tight lid, and let chill in the refrigerator for at least 3 hours, but it is much better overnight. If you are going to be leaving overnight, then mix the vegetables one more time after a couple hours.
9. To begin cooking the pork skewers, slice the pork thinly across the grain, then cut into 2x3 cm pieces.
10. After preparing the pork, grind together garlic, shallots and dry spice ingredients.
11. Mix the pieces of meat with the ground spices, sweet soy sauce, soy sauce and lime juice until evenly mixed. Set aside for 30 minutes.
12. Meanwhile, begin cooking the fried rice by heating oil in a large skillet or wok over high heat.
13. Add chili and garlic and stir for 10 seconds.
14. Add onion and cook for 1 minute.
15. Add rice, sweet soy sauce and shrimp paste (if using). Cook while stirring constantly for 2 minutes or until sauce reduces down and rice grains start to caramelize (key for flavor!). Set aside.
16. After letting the pork sit for 30 minutes, thread meat onto skewers.
17. Cook the skewers in a pan, on the grill or on a flattop until meat is completely cooked and caramelized.
18. Meanwhile, heat a small amount of oil in a pan and fry eggs to desired consistency.
19. Serve skewers warm with fried rice. Top rice with pickled vegetables and fried egg.