

Recipes excerpted from ***The Fondue Bible*** by Ilana Simon. Published by Robert Rose, Inc., Toronto, Ontario, CA. Copyright 2007. Reprinted with permission from the publisher. All rights reserved.

### Pork Satay

#### Marinade

2 cloves garlic, minced  
2 tbsp. natural crunchy peanut butter  
2 tbsp. freshly squeezed lime juice  
1 tsp. packed brown sugar  
1/2 tsp. ground coriander  
1/2 tsp. ground cumin  
1/4 tsp. hot pepper flakes  
1/2 cup soy sauce

1 lb. pork tenderloin, thinly sliced and cut into 1-inch strips  
Oil for fondue

1. *Marinade*: In a bowl, combine, garlic, peanut butter, lime juice, brown sugar, coriander, cumin and hot pepper flakes. Mix well. Gradually whisk in soy sauce.
2. In a shallow casserole, pour marinade over pork, tossing to coat well. Cover and refrigerate for at least 1 hour.
3. Remove pork strips from marinade, shaking off any excess. Pat dry with a paper towel. Roll up strips and set aside on a platter.
4. In a saucepan, heat oil to 375 F and transfer to fondue pot (or heat oil in an electric fondue). Do not fill fondue pot more than half full.
5. Spear rolled pork with fondue fork and fondue for 1 to 2 minutes or until cooked to desired doneness.

Serves 4.

Tip: Substitute boneless, skinless chicken breast for the pork.

Make Ahead: Complete to the end of Step 2. Refrigerate until needed.

Serve With: Tonkatsu sauce, tomato curry sauce, Asian Dipping sauce.