

Sulawesi pork

3 kg boneless pork shoulder roast
4 jalapeno peppers, seeds removed
2 large onions
2 3-inch pieces of fresh ginger, peeled and chopped
4 whole peeled limes, or cut the limes in half and use all the juice and pulp
4 tbsp kosher salt
1/4 cup water

Cut pork shoulder roast into strips or cubes, about 3/4 to 1 inch thick, and place in large plastic or glass bowl.

Blend together the peppers, onions, ginger, limes, salt and water.

Pour the marinade mixture over the pork pieces and mix well so all the meat is coated.

Cover and let stand at room temperature for at least four hours, or overnight in the fridge. When ready, the meat will have started to appear cooked or white as the result of the marinade action of the limes and salt.

Preheat the barbeque or the oven boiler.

With your hands, remove as much of the marinade as possible, but do not rinse.

Barbeque or broil the pieces separately or on skewers, depending on size.

The meat will appear crispy or burned in places from the marinade that remained on it, but that is the best part.

Notes:

- The amount of salt may be reduced, and the amount of lime may be increased to taste, depending on diet and personal preference. But the combination of those two ingredients is what tenderizes the pork so both are essential to the recipe.
- If the mixture when blended is not liquid, add a bit more water.
- The jalapeno peppers assist the tenderizing but do not make the meat taste "hot".