

Thai Sausages (Sai Grog)

Note:

These are the recommended amounts required for a meal for **four** people. Please adjust the amounts accordingly for more or less people.

Ingredients:

Minced Pork (150g)
Sticky Rice (½ Cup)
Galangal (50gms)
Lemongrass (50gms)
Thai Garlic (5 cloves)
Thai Coriander Roots (3)
Thai Green Chillies (5)
Kaffir Lime Leaves (4)
Thai White Pepper (½ tablespoon)
Fish Sauce (2 tablespoons)
MSG (1 teaspoon - optional)
Salt (1 teaspoon)



Cooking Time: About 2 hours.

Method:

1. Cook the sticky rice by soaking it in hot water for about an hour, and then steaming it in a Thai rice steamer for 10-15 minutes. Then let it cool down.
2. Pulverise the garlic using a pestle and mortar.
3. Mix all the ingredients including the minced pork thoroughly. Use a food processor if required. Leave the mixture at room temperature overnight.
4. If you are making traditional sausages, pipe it into the sausage skin. You can also make small meat patties/hamburgers with the mixture, if you don't want to bother with making sausages.
5. Can be either cooked in the oven or barbequed for about 20-25 minutes.