

Cooking Recipe

Caramel Pork

Main course for 6 people

Preparation time:
1h00

Cooking time:
1h30

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Cut the pork in cubes of 5 cm long. Add: 3 teaspoon of sugar, 3 teaspoon of Nuoc Mam, 5 tablespoon of Soya Sauce, 1 teaspoon of pepper, 2 teaspoons of salt.

Mix well and let macerate for 30 minutes.

Cook the meat with a little bit of oil in a cooking pot at strong fire so that the meat glazes (about 5 minutes).

Add some water until the meat is covered and cook at low fire for 1 hour, pot closed.

In a pan, add 3 teaspoon of sugar and cook at low fire for about 2 minutes.

Pour the caramel in the juice of the cooking pot.

Leave under the heat for another 30 minutes, pot closed.

It is possible to add boiled eggs in the recipe. For that, fry the boiled eggs in the oil for about 5 minutes and immerse them at the same time as the caramel in the cooking pot.

Ingredients:

1.5 kg of pork
(the part with a little bit of fat),

Oil,
Salt,
Pepper,
Nuoc Mam,
Soya Sauce.

