

From the kitchen of David and Jennifer Deaven

Servings: 6
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Meat/Vietnamese Caramelized Pork

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- A: 1C sugar
B: 2# pork, cut into short thin strips
C: 1/2C sugar
1T worchestershire
1T soy sauce
1T red wine vinegar
Salt and pepper
D: 3c garlic, minced
1/2t sesame oil
E: 1 onion, sliced
1. Place (A) in large pan with deep sides over medium heat. When liquified, add (B), stirring to coat (sugar will crystallize and dissolve).
 2. Once meat is starting to brown, add (C), cover for 2 minutes. Remove cover, add (D), and cook until sauce reduces, about 20 minutes, stirring occasionally.
 3. Stir in (E), cook until onions are translucent. Serve over rice.



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