

ASIAN SWEET *and* SAVORY SLOW BRAISED PORK

INGREDIENTS

- 1 lb. Boston butt pork, cut in 1" cubes
 - 1-1/2 tsp. freshly ground black pepper
 - 1/3 cup sugar
 - 2 tbsp. water
 - 2/3 cup chicken stock
 - 1 tbsp. Nuoc Mam
 - 1 Vidalia spring onion, thinly sliced
(keep green and white parts separate)
 - 4 shallots, thinly sliced
 - 3 garlic cloves, thinly sliced
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PREPARATION

Makes: 2-3 servings

Prepare: In a bowl, combine pork and black pepper; mix well, cover and refrigerate one hour.

Cook: Place sugar and water in a deep, heavy-bottom saucepan on induction cooktop set at 350 degrees. Cook until sugar caramelizes. Carefully add chicken stock and reduce heat to 210 degrees; continue to cook until sugar dissolves. Add Nuoc Mam, white part of spring onion, shallots and garlic; cook 3 minutes. Add pork, stir well, cover with tight-fitting lid and cook 90 minutes. Remove from heat and let rest 20 minutes. Carefully remove lid, add green part of spring onion and stir.

Serve: Serve with steamed Jasmine rice.

Recipe by Chef Gerry Klaskala

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