



vietnamese porkchop & bagoong (shrimp paste) rice

NIBBLEDISH CONTRIBUTOR

Ingredients

Vietnamese Porkchops Marinade:

sorry no measurements here, I just eyeballed it.

soy sauce (kikkoman)

honey

sesame oil

grated ginger

grated garlic

(thai) sweet chili sauce

ground pepper

AND

***nuoc mam* (vietnamese fish sauce)**

to make homemade *nuoc mam*: mix together 1 C H₂O + 1/2 C lime juice and 1/2 C fish sauce + 1/2 C white sugar until sugar is completely dissolved. Add some minced garlic, minced chili peppers or crushed pepper flakes and slivers of carrots; this is great as a dipping sauce/accompaniment to fried or grilled seafood or meat.

Easy peasy Bagoong rice:

3 T olive oil

3 cloves garlic, minced

1 medium onion, roughly chopped

1/4 C kikkoman

4 C cooked brown rice

4 T bagoong/shrimp paste (I use barrio fiesta's sweet & spicy variant) - add more, if desired.

ground pepper

red pepper flakes

Instructions

Marinate the meat overnight or for at least 2 hours.

Preheat oven at 400dF.

Place the chops on a non-stick baking sheet.

Place under the broiler and cook for about 25 mins on one side until outside is reddish-gold. Flip them over and cook the other side until outside turns reddish-gold as well.

Let the meat rest for a couple of minutes to allow the juices to redistribute.

Saute the onion and garlic in the olive oil until garlic is browned and onion is translucent. Add the bagoong and let it cook in the pan for a few mins. Add the cooked brown rice. Season with pepper and soy sauce. Mix well together and cook for about 10 mins. Add some chili or red pepper flakes for some heat.

****Oh, I bet this meal would have been nicer, if only we had some fresh green mangoes around. It would be perfect with fresh tomatoes as a side.****