



Vietnamese Caramelised Pork

NIBBLEDISH CONTRIBUTOR

Ingredients

- Pork Belly - I'm not sure how much but just make sure you cut it into 1x2 inch pieces
- Hard Boiled Eggs - i had 6 for 3 ppl it really depends on how many eggs ppl want.
- 2 tablespoons fish sauce
- 1 1/2 tablespoons Sugar
- Black Pepper
- Water

Instructions

Well I don't have a proper method or ingredients because I learned how to make this from watching my mum, but it's worth trying, trust me.

1. In a medium sized pot, add the sugar then bring the heat up high until the sugar melts, stir until it caramelises
2. Add pork pieces and cook for about 3 - 5 minutes on a medium - high heat until the pork is golden but not cooked through on all sides
3. Add fish sauce and pepper turn down the heat to low and stir for about 5 minutes
4. Add enough water to cover the meat, add the eggs and put a lid on

-
5. Cook for about 35 minutes on medium, but really the longer you cook it for the softer the meat will be, also if you find it's too sweet just add more fish sauce
 6. Serve warm with rice, with black pepper

It's the best when the egg is mashed into the rice, it may look ugly but it'd taste great..