

## 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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