

SUSHI-SAN®

VIETNAMESE PORK AND MARINADE

Serves 2

INGREDIENTS

- 2 cups sugar
- 1 cup fish sauce
- 3 tbsp minced lemongrass
- 3 tbsp minced garlic
- 3 tbsp minced shallot
- 4 minced Thai chilis
- 1 tsp of fresh cracked black pepper
- ½ lb pork shoulder, cubed
- Grill-safe skewers
- Zest of 1 lime



METHOD

1. Combine all ingredients for the marinade in a mixing bowl ensuring all ingredients are well incorporated.
2. Add the cubed pork shoulder and the marinade into a plastic resealable bag. Seal and refrigerate for 1-3 hours.
3. Preheat the grill to medium-high for 3 minutes, and soak skewers in a shallow pan filled with water for 10 minutes to prevent scorching. Once soaked, thread the marinated pork onto the skewers.
4. Place marinated pork on the grill and cook evenly on both sides until thoroughly cooked and caramelized, approximately 2 minutes per side.
5. Transfer to a plate. Finish with lime zest and serve immediately.

