

# Autumn Pork Stew

Yield: 6 min

Total Time: 105 min

Recipe from: <https://www.recipeschoose.com/recipes/vietnamese-pork-stew-recipe>

## Ingredients:

- 2 tablespoons olive oil divided
- 1 1/2 pounds pork for stew
- 2 cloves garlic pressed
- 2 onions small, chopped
- 1 teaspoon coarse salt divided
- 32 ounces chicken broth carton
- 12 ounces beer I used a pale ale
- 4 carrots scraped and chopped
- 3 celery ribs, chopped
- 1 turnip large, about 8 oz, peeled and chopped
- 1/8 teaspoon dried sage
- 1/2 teaspoon dried tarragon
- 3 whole cloves
- 1/4 cup flour all-purpose
- 1 cup chicken broth or water
- 1 sweet potato about 8 oz, peeled and chopped
- ground pepper fresh, to taste

## Nutrition:

1. Calories: 360 calories
2. Carbohydrate: 24 grams
3. Cholesterol: 75 milligrams
4. Fat: 15 grams
5. Fiber: 4 grams
6. Protein: 31 grams
7. SaturatedFat: 3 grams
8. Sodium: 590 milligrams
9. Sugar: 6 grams

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