

Vietnamese Caramelized Pork (Thit Kho To)

Yield: 5 min
Total Time: 85 min

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

Ingredients:

- 3 pounds pork belly or shoulder cut into bite-size pieces
- 1 teaspoon salt for cleaning pork
- 1/4 cup granulated sugar
- 5 tablespoons fish sauce
- 1/4 teaspoon black pepper
- 3 garlic cloves peel and mince
- 1 shallot peel and mince
- 1/4 cup sugar
- 1/2 cup hot water
- 1/2 cup soda coconut

Nutrition:

1. Calories: 1520 calories
2. Carbohydrate: 27 grams
3. Cholesterol: 195 milligrams
4. Fat: 144 grams
5. Protein: 26 grams
6. SaturatedFat: 52 grams
7. Sodium: 1950 milligrams
8. Sugar: 23 grams

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