

Vietnamese Style Grilled Lemongrass Pork

Yield: 5 min
Total Time: 10 min

Recipe from: <https://www.recipeschoose.com/recipes/vietnamese-lemongrass-spare-ribs-recipe>

Ingredients:

- 800 grams pork shoulder sliced to about ½ inch thick pieces
- 6 cloves garlic
- 2 shallots roughly chopped
- 2 stalks lemongrass white part only
- 1 tablespoon dark soy sauce
- 1/4 cup fish sauce
- 3 tablespoons oil
- ground black pepper freshly
- 1/2 cup honey

Nutrition:

1. Calories: 480 calories
2. Carbohydrate: 43 grams
3. Cholesterol: 105 milligrams
4. Fat: 20 grams
5. Protein: 35 grams
6. SaturatedFat: 4 grams
7. Sodium: 1420 milligrams
8. Sugar: 28 grams

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