

# Inihaw na Liempo (Pinoy Pork Barbecue)

Yield: 4 min  
Total Time: 50 min

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

## Ingredients:

- 2 pounds pork 1 Kilo, Liempo, Pork belly, chops or shoulder - must have a little fat
- 2 cups sprite or 7 UP, even Coke will do!
- 1/3 cup soy sauce
- 1/4 cup vinegar
- 6 garlic cloves crushed
- 2 tablespoons worcestershire sauce
- 1 1/2 teaspoons salt
- 3 tablespoons ketchup
- 3 tablespoons sweet chili sauce
- 1 tablespoon oil

## Nutrition:

1. Calories: 430 calories
2. Carbohydrate: 10 grams
3. Cholesterol: 150 milligrams
4. Fat: 19 grams
5. Fiber: 1 grams
6. Protein: 52 grams
7. SaturatedFat: 5 grams
8. Sodium: 2570 milligrams
9. Sugar: 5 grams

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