

Vietnamese Caramelized Pork

Yield: 4 min
Total Time: 35 min

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

Ingredients:

- 1 tablespoon vegetable oil
- 1 cup white sugar
- 2 pounds pork spareribs cut into 1-inch pieces
- 2 green onions cut in 2-inch lengths
- 1 chile pepper green, chopped
- 1 teaspoon ground black pepper
- 2 shallots finely chopped
- 2 cloves garlic minced
- salt to taste
- toasted sesame oil 1 teaspoon Asian
- 1 tablespoon green onion thinly sliced and separated into rings

Nutrition:

1. Calories: 910 calories
2. Carbohydrate: 62 grams
3. Cholesterol: 185 milligrams
4. Fat: 56 grams
5. Protein: 37 grams
6. SaturatedFat: 19 grams
7. Sodium: 430 milligrams
8. Sugar: 51 grams

Thank you for visiting our website. Hope you enjoy Vietnamese Caramelized Pork above. You can see more 19 vietnamese pork spare rib recipe Unleash your inner chef! to get more great cooking ideas.