

GUASTELLO'S VILLAGE MARKET

Vietnamese Caramel Pork Lettuce Wraps

Serves 6

Ingredients

For the caramel pork:

- ½ cup dark brown sugar tightly packed
- 1 tablespoon water
- 1 ½ cups coconut water
- 2 medium-size shallots halved lengthwise and sliced very thin
- 3 garlic cloves finely minced
- 2 tablespoons finely grated fresh ginger
- ¼ cup soy sauce
- 1 ½ tablespoons fish sauce
- 2-3 teaspoons chili garlic sauce
- 2 ½ pounds trimmed pork shoulder cut into 1/2-inch pieces

To serve:

- 2 cups finely sliced red cabbage
- 2-3 Persian cucumbers small seedless cucumbers thinly sliced
- 2 cups shredded carrots
- Boston, bib or butter lettuce leaves
- chopped salted peanuts
- 5-minute Easy Peanut Sauce (Recipe Below)

For the Caramel Pork:

Combine brown sugar and water in a large pot over medium-high heat. Stir until combined. Once mixture begins to bubble, continue cooking for 2-3 minutes, stirring frequently.

Add remaining ingredients, stir and bring mixture to a boil. Reduce heat to maintain a steady, simmer. Simmer for 60-70 minutes uncovered, stirring every 15 minutes until the liquid has reduced and the pork is tender.

Continue to cook at this point, stirring frequently until the pork reaches a deep caramel color and most of the liquid is gone and pork is glazed.

To serve:

Serve with shredded carrots, thinly sliced red cabbage, thinly sliced cucumbers, Boston, bibb or butter lettuce, chopped peanuts and peanut sauce.

Peanut Sauce

- 1 cup creamy peanut butter
- 3 tablespoons soy sauce
- ¼ cup rice vinegar

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3 tablespoons finely grated fresh ginger
5 tablespoons dark brown sugar
3 medium cloves garlic
2 teaspoons ground coriander
2 teaspoon chili garlic sauce
3 tablespoons strong coffee
½-¾ cup water

Combine all ingredients except water in a blender or food processor. Blend until creamy and smooth. Add 5 tablespoons water and blend again. Add more water until desired consistency is reached.

Credit: thecafesucrefarine.com