

Vietnamese Grilled Pork

Ingredients

4 clv Garlic (minced)
2 T Lemongrass (finely chopped)
2 Shallots (finely chopped)
1/4 c Brown Sugar
3 T Fish Sauce
2 T Soy Sauce
2 T Vegetable Oil
2 lb Pork Chops (thin and boneless)
1/2 t Salt
1/2 t Ground Black Pepper

Instructions

1. Mash garlic into a paste with the flat side of a knife. Transfer to a large bowl and stir in the lemongrass, shallots, brown sugar, fish sauce, soy sauce, vegetable oil and 1/2 teaspoon each salt and pepper. Add the pork and toss to coat. Cover and refrigerate 2 hours or overnight.

2. Preheat a grill to high. Brush the grill with vegetable oil. Remove the pork from the marinade and grill until well marked, 3 to 4 minutes per side. Transfer to a cutting board and let rest 5 minutes, then cut into strips and serve.