

## CARMELISED PORK

Serving 6

### INGREDIENTS:

**6**                    **Pork chops** (loins, neck, back - some with fat and thick skin)  
**1 pack**            **Cilantro**  
**2**                    **onions**  
**6**                    **eggs**  
**1**                    **garlic**  
**1**                    **lemon**  
**Some fish sauce**  
**Chili, ginger**  
**Sesam oil**  
**Some sugar**

### PREPARATIONS:

- *Chop pork into medium cubes and mix with finely diced garlic, ginger, chilli, and some sesame oil and fish sauce - marinate preferably over night.*
- *Dice onion and fry in large sauce pan medium heat until starts to soften and lightly colour.*
- *Add pork and cook until lightly colour*
- *Separately cook eggs, peel and add into the pan*
- *Add water or beer and lots of fish sauce, some sugar, and simmer until sauce is reduced and thick. taste along the way for salt, sweet, chilli. Finish with lime juice.*

*Serve with steamed rice and fresh cilantro!*