



Vietnamese Pork In A Claypot with Vietnamese Caramelized Sugar Sauce



Ingredients

- 2 tablespoons Fish Sauce
- 1 tablespoon [**Vietnamese Caramelized Sugar Sauce**](#)
- 1 tablespoon Sugar
- 1/2 pound boneless Pork Tenderloin, sliced into thin strips
- 3 tablespoon Water
- 1 teaspoon freshly ground Black Pepper
- 4 sprigs Cilantro cut into 1" pieces



Directions



Add fish sauce, Vietnamese caramelized sugar sauce and sugar to a bowl and mix.

Add sliced pork pieces and blend so that all the pork pieces are coated with the sugar mixture. Set it aside for 30 minutes.

In the 30 minutes time, soak the clay pot in water (both the bottom and top).



Put the pork pieces and marinade into the claypot.

Put the lid on, and put it in to a oven that is preheated at 350°F and cook it for about 20 to 30 minutes.



Ramona's
BASIL GARDEN



Once the pork pieces are cooked, take out of the oven.

Add water and pepper to the pork.

Put the clay pot back to the oven without the lid and cook it at 350°F until the liquid is reduced.



Take out the pork from the oven once it is cooked, the pork is ready to be served now!