



February 2022

# Thit Kho (Vietnamese Braised Pork)

Thit Kho is a well-loved Vietnamese dish made of juicy pork belly slow cooked in coconut water for that sweet-savory-melt-in-your-mouth flavor and texture! This is a great protein option to pair with rice and vegetables for a well-rounded meal.

Fun fact: pork belly is called *thịt ba chỉ* in Vietnamese, literally translating to "three-layer meat" to emphasize the delicious layers of pork belly!

2 HOURS	4 SERVINGS
7 INGREDIENTS	5 SPICE LEVEL

# Thịt Kho Vietnamese Braised Pork

## INGREDIENTS

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- 1.5 lb pork belly
- 2 tbsp sugar
- 1.5 liter fresh coconut water (2–3 coconuts)
- 3 cloves garlic
- 3–4 hard-boiled eggs, optional
- 4 tbsp fish sauce
- 2–3 Thai chilies, optional

## DIRECTIONS

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1. Prepare pork: Bring a pot of water to boil and add the pork belly. When the water returns to a boil, remove the pork belly and let cool. Cut the pork belly into 1/2 inch slices and set aside. Discard the water.
2. In a small saucepan, cook the sugar over medium heat until it turns into a golden color. SLOWLY AND CAREFULLY ladle 1/2 cup of boiling water into the caramelized sugar. Be careful not to splash the water as the sugar is very hot! Turn up the heat and stir constantly until sugar is fully dissolved in water. Turn off heat, add fish sauce, and stir well. Set aside.
3. In a large pot, add the pork belly, caramelized sugar mixture, garlic, and Thai chilis. Pour in fresh coconut water and stir gently to mix.
4. Cover and bring to a boil over medium high heat. Braise over low heat for about two hours or until pork belly is tender.
5. Serve over rice and enjoy!



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