



In partnership with



Thịt Kho Trứng (Braised Pork Belly & Eggs)

Thịt Kho Trứng, or Braised Pork Belly & Eggs, is a Vietnamese household staple. The pork is braised until very tender and the boiled eggs soak up the coconut juice. A delightful sweet and savory dish!

Made in partnership with Dr. Dane's Kitchen. Dr. Dane's Kitchen offers authentic all-natural Vietnamese and vegan dipping sauces along with other Huế-style condiments that cross all culinary boundaries, delivering a savory, spicy kick to dishes all over the world.

<p>120 MINUTES</p>	<p>2 SERVINGS</p>
<p>14 INGREDIENTS</p>	<p><i>DDDDDD</i> SPICE LEVEL</p>



Thịt Kho Trứng

INGREDIENTS

- 1 lb pork belly, cubed
- 2 shallots, minced
- 1/2 tsp salt
- 1/2 tsp pepper
- 1 tbsp oyster sauce
- 1 1/2 tbsp soy sauce
- 1 tbsp of fish sauce
- 2 tbsp water, divided
- 1 tbsp sugar
- 3-4 garlic cloves, minced
- 1 whole coconut, about 1 1/2 c of coconut water
- 1/2 c of coconut milk
- 1/2 tbsp chicken bouillon
- 4 eggs

DIRECTIONS

1. Marinate pork belly: Cut pork belly into 1 inch thick cubes. In a bowl, mix pork, shallots, salt, pepper, oyster sauce, soy sauce, fish sauce together and marinate for 20-30 minutes.
2. Cut open coconut and reserve coconut water for later use.
3. Stir 1 tbsp of water with sugar and pour into a medium sized pan. Bring to a slight boil. Lower the heat and watch sugar turn from clear, to amber to brown in color. Once it turns brown, carefully add the second tbsp of water.
4. Braise the pork belly: Turn heat up slightly and add pork belly. Brown on both sides for about 2-3 minutes. Then add garlic, coconut water, coconut milk and chicken bouillon, making sure the meat is covered. Bring to a slight boil and then bring down to low heat, cover the pan and braise for 45 minutes.
5. While the pork is braised, boil the eggs for 10-12 minutes or until hard boiled, then peel in cold water and set aside.
6. Open the lid, add eggs and let cook for an additional 20 minutes. Make sure the egg is submerged in the braising liquid. The pork should be very tender.
7. Turn off stove, transfer pork belly and eggs to serving plate. Serve over rice and enjoy!



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