

## Braised Pork with Eggs

Makes 4 – 6 servings

On Lok, March 2025

Incredible Eggs!

1 pound pork shoulder, cut into 1 ½-inch cubes  
2 tablespoons packed brown sugar  
2 – 3 thin slices ginger  
¼ cup sliced shallots  
2 cloves garlic, peeled and crushed  
6 ounces coconut water  
2 tablespoons fish sauce  
4 hard boiled eggs, shells peeled, halved  
½ cup chopped cilantro



1. Bring a large pot of water to a boil over high heat. Add pork and blanch for 2-3 minutes. Drain and rinse under cold water to wash off impurities. Drain well.
2. Heat a wok or stir-fry pan over medium heat until hot. Add sugar and cook, stirring occasionally, until sugar starts to bubble and turn golden brown. Continue to cook until a deep caramel color is achieved. Add pork and stir to coat pork well. Add ginger, shallots and garlic; cook for 1 minute. Add coconut water, fish sauce and enough water to barely cover pork. Bring to a boil, reduce heat to medium and keep to a low simmer for about 1 ½ hours, stirring occasionally to prevent sticking. After 40 minutes, remove cover and let sauce reduce. Add eggs and continue cooking until sauce thickens and pork is tender.
3. Stir in cilantro before serving.

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