Braised Pork with Eggs

Makes 4 – 6 servings

1 pound pork shoulder, cut into 1 1/2-inch cubes

2 tablespoons packed brown sugar

2 – 3 thin slices ginger

¼ cup sliced shallots

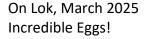
2 cloves garlic, peeled and crushed

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 1½ 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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