

Vietnamese Grilled Lemongrass Pork

<http://userealbutter.com/2012/11/05/vietnamese-grilled-lemongrass-pork-recipe/>
from [Viet World Kitchen](#)

- 1 lb. pork shoulder, cut into 1/2-inch thick slices, ~3-4 inches wide
- 1 1/2 tbsps light brown sugar
- 1 tbsp garlic, chopped
- 1 tbsp shallots, chopped
- 3 tbsps lemongrass, chopped
- 1/4 tsp black pepper
- 1 1/2 tsp dark soy sauce (or thick soy sauce)
- 1 1/2 tbsps fish sauce
- 1 tbsp flavorless vegetable oil

[You can use pork loin for this recipe, but I prefer pork shoulder for better flavor.] Slice the pork into 1/2-inch thick slices. They should be somewhere in the neighborhood of 3-4 inches wide, but go with what works for you. Place the pork in a ziploc bag or a bowl. Put the light brown sugar, garlic, shallots, and lemongrass into a blender or food processor and blend or pulse into a fine texture. Add the black pepper, dark soy sauce, fish sauce, and vegetable oil to the blender or food processor and blend or pulse until combined (just a few zaps should do it). If you don't have a blender or food processor handy, you can finely mince the garlic, shallots, and lemongrass by hand and stir in the rest of the marinade ingredients. Pour the marinade into the ziploc bag or bowl and mix until the pork slices are evenly coated. Seal the bag or cover the bowl tightly with plastic wrap and refrigerate for 24 hours. Andrea says you can let it sit on the counter to marinate for an hour instead, but I like the 24-hour dealio. If you refrigerated the pork, pull it out 45 minutes prior to cooking. Grill the pork slices on a medium-high to high grill. Flip the pieces after 3-4 minutes and cook until done (about 3-4 minutes more, depending on the heat of your grill). Take the pork off the grill and tent with foil for ten minutes to rest the meat. Slice the pork and serve on bun (rice noodles) or over rice or in banh mi... whatever sounds good to you! [Go to [this link](#) for the *bun* (rice noodle salad) recipe.]