

# Vietnamese Braised Pork Belly & Eggs With Coca Cola / Coke Soda (Thịt Kho Tàu Coca Cola)

Serves 4-6

## INGREDIENTS

### Pork Marinade

- 2 lbs skin-on pork belly
- 1 shallot (peel and mince finely)
- 3 cloves garlic (peel and mince finely)
- 4 tablespoons fish sauce
- 1 tablespoon granulated sugar
- 2 tablespoons chicken bouillon powder

### Braising Liquid

- 1 can Coca Cola (12 fl oz; 1.5 cups)
- 4.5 cups water
- 8 peeled hard boiled eggs
- 1/4 teaspoon ground black pepper

## INSTRUCTIONS

1. Slice pork belly into 1.5 inch cubes. In a large pot or claypot (we will be using the same pot to marinate and cook with), marinate pork belly with minced shallot, minced garlic, fish sauce, sugar and chicken bouillon powder for at least one hour or overnight in the fridge for best results.
2. Put the pot on a stove on medium-high heat and saute the pork belly until the shallots and garlic in the marinade are fragrant (1-2 minutes).
3. Add water and Coca Cola. Simmer on low for one hour, rotating pork belly once in a while to soak up the liquid.
4. Add hard boiled eggs, making sure to push them down into the liquid. Continue cooking on a low simmer for 30 minutes or until pork belly is chopstick tender. Rotate pork belly and eggs as necessary to soak up the marinade and also soak up the color of the soda.
5. Sprinkle ground black pepper on the surface before serving. Serve with steamed rice, sliced cucumbers, sliced tomatoes, and/or pickled side dishes.