

Vietnamese Grilled Lemongrass & Five-Spice Pork Chop Recipe (Suong Nuong)

Serves 4-6

INGREDIENTS

- 2 lbs bone-in pork chops (flatten thin)
- 2 tablespoons fish sauce
- 2 tablespoons soy sauce
- 2 tablespoons granulated sugar
- 1 tablespoon chicken or mushroom bouillon powder
- 2 teaspoons five-spice powder
- 1 teaspoon sesame oil
- 2 tablespoons minced lemongrass
- 1 tablespoon minced garlic
- 1 tablespoon minced shallots

Scallion Oil (optional)

- 3-4 stalks scallion / green onions (slice thin)
- 2 tablespoons extra virgin oil

INSTRUCTIONS

1. In a large bowl, mix together fish sauce, soy sauce, sugar, bouillon powder, five-spice powder, sesame oil, lemongrass, garlic and shallots.
2. Add pork chops and marinate at least 1 hour or overnight in the fridge for best results.
3. Grill on high heat for 3-5 minutes per side.
4. Optional: In a small saucepan, heat up scallions and oil on medium high for 1 minutes. You can also heat this mixture in the microwave on high for 1 minute. Brush scallion oil on cooked pork chops for a beautiful finish.