



VIETNAMESE PORK PATTIES

www.mformai.com

INGREDIENTS

- a package of ground Pork
- 3 tbsp garlic plus (salt seasoning)
- 4 tbsp of sugar
- 2 tbsp lemon juice
- 2 tbsp of fish sauce
- 2 tbsp vinegar
- 1 tbsp dried garlic
- a sprig of Thyme
- 2 tbsp of lemon grass
- tomato/cucumber for garnish
- steamed rice

PREP TIME

- Prep | 15 m
- Cook | 15 m
- Ready in | 30 m

PROCEDURE

01

Preheat dutch oven pot to medium-high heat. In a large mixing bowl, combine ground pork, thyme, 1 tbsp of sugar, and garlic plus seasoning.

02

Form the ground pork into little patties. (You can form the patties into your desired size) Once the patties are formed place them into the dutch oven pot and cook each side till their golden brown. Once each side is golden brown take the patties off the heat and let them cool down for a few minutes.

03

In a cleaned dutch oven pot, pour in the lemon juice, fish sauce, vinegar, dried garlic and remaining sugar into the pot. Let it come to a simmer and place in meat patties. Continue to stir and let the sauce combine with the patties. Cook for about 10 minutes. Serve the meat patties with some steamed rice, cucumber and tomato slices.