

GRILLED PORK CHOPS CUTLETS WITH LEMONGRASS & RICE

(Adapted from "Little Vietnam, N. Huynh")

Serves: 6

1/3 cup	'Beef' Stir-fry Sauce (see below) *
2 stalks	lemongrass, tender inner part of bottom 1/3 only, finely chopped <i>OR</i> 1 Tbsp frozen finely chopped lemongrass
1-2	small fresh red chilies, chopped
1 Tbsp	Chinese rice wine or dry sherry
1 Tbsp	soy sauce
1 Tbsp	oil, plus extra for brushing
8	butterflied pork cutlets or pork steaks (sliced thinly to be only 3/8" or 1 cm thick)
2 cups (400 g)	broken rice, washed and drained **
3 cups (750 ml)	water



'Beef' Stir-fry Sauce *

1-1/4 cups	sugar
1/3 cup + 1 Tbsp	fish sauce
1/3 cup + 1 Tbsp	soy sauce
4 cups (1 litre)	oyster sauce
1 tsp	ground white pepper
4 cups (1 litre)	water

1. Mix the 'Beef' Stir-fry Sauce, lemongrass, chili, rice wine, soy sauce and oil to make a marinade. Coat the pork with the marinade, cover with plastic wrap and leave to marinate in fridge at least 30 minutes, or overnight if you have time.
2. Place broken rice in rice cooker with the water, and cook according to manufacturer's instructions. **
3. Brush a hot grill pan with a little oil, then cook the pork for 1-2 minutes on each side or until cooked through, brushing them with the marinade when they are turned. (To add extra flavour, use some of the lemongrass stalks as a "brush" for the marinade.) Serve with cooked rice.

Notes:

* Sauce recipe makes large amount so make 1/2 the recipe if only using for this. If you make full sauce recipe to use with other food, it keeps well in fridge for up to 2 months. Remember to shake well before using again.

** As the name suggests, broken rice is fractured rice. The fracturing occurs during milling. In Vietnam, it is deemed inferior and therefore cheaper. Ironically, here it is more expensive. Whole grain rice of your choice can be substituted and cooked according to manufacturer's directions.