

Vietnamese BBQ Caramel Pork Loin



Serves 6 **Prep 20 mins**

Cooking 60 mins

Easy

Ingredients

2 kg pork loin, skinless & boneless
vegetable oil

Caramel sauce

100g soft light brown sugar
2 limes, juiced
3 tbsp fish sauce
3 tbsp soy sauce

1. Put all the sauce ingredients in a pan and bring to the boil, stirring regularly. Simmer for 15- 20 mins until thickened and saucy.
2. Heat the oven to 200C/ Fan 180C/ Gas 6. Heat a frying pan over a medium heat and sear the pork loin really well all over. Transfer to a roasting tin and roast for 50 mins - 1 hour, basting with the sauce for the final 20 mins of cooking