



Vietnamese Grilled Pork in Lettuce Parcels with Wild Appetite Sweet As Sauce

Ingredients

For the pork

- 700g Ground pork
- 15ml Fish sauce
- 4 Shallots, finely minced
- 3 Garlic cloves, minced
- 15ml Fresh lemon grass, minced
- 7,5ml Corn flour
- 30ml Fresh mint, finely chopped
- 30ml Fresh coriander, finely chopped
- 55g Sugar
- Salt and pepper



For the Mango chilli sauce

- 75ml [Urban Appetite Fresh Lime Dressing](#)
- 40ml [Wild Appetite "Sweet As" Chilli sauce](#)
- 60ml Fish sauce
- 45ml Sugar
- 30ml Fresh coriander leaves, finely chopped

To serve

- 1 Cucumber, peeled, seeded and diced
- 1 Pineapple, cored and diced
- Fresh mint leaves
- Fresh coriander sprigs
- Butter lettuce leaves, washed and dried

Method

For the pork: In a large bowl, stir together the pork, shallots, garlic, lemon grass, corn flour, mint, coriander, fish sauce and salt and pepper.

Preheat the grill or barbecue. With oiled hands, shape the pork mixture into 3cm meatballs. Place the meatballs on an oiled rack or grill pan and sprinkle sugar over them. Grill for about 4 minutes or until done.

For the lime chilli sauce: In a small bowl, combine all the ingredients and stir well until the sugar is dissolved.

To serve: Place a meatball on a lettuce leaf, add some cucumber and pineapple and a sprig of coriander and mint. Wrap into a parcel and pour tangy lime sauce over.