

MN *The* USA

CULINARY CAMPFIRE

FEATURING

Minnesota Chef
YIA VANG

PRESENTED BY  EXPLORE
MINNESOTA

GRILLED PORK COPPA *with* TIGER BITE SAUCE *and* STICKY RICE

Makes 4-6 servings

INGREDIENTS:

2-3 lbs. of pork shoulder
(ask the butcher for the Coppa)

Sticky Rice:

3 cups sweet rice
8 cups water

Pork Marinade:

2 teaspoons chopped shallots
2 teaspoons finely chopped cilantro stem
1 teaspoon chopped garlic
2 teaspoons chopped lemongrass
2 teaspoons fish sauce
2 teaspoons oyster sauce
2 tablespoons canola oil
Salt
Pepper

Tiger Bite Sauce:

1 teaspoon canola oil
1 small shallot, finely chopped
4 garlic cloves, finely chopped
4 thai chiles, finely chopped
(start with 2 and add as needed)
½ cup finely chopped cilantro
1 teaspoon fish sauce
1 tablespoon oyster sauce
¼ cup freshly squeezed lime juice
Salt and pepper to taste

DIRECTIONS:

1. Butterfly pork to a thickness ¼-½ inch. Season well with salt and pepper.
2. Create the marinade. Using mortar & pestle, add ingredients one by one, working each ingredient in until a paste forms. Marinate pork overnight.
3. For sticky rice, wash rice in cold water 5-6 times straining water out each time. Then soak rice in 8 cups of cold water for 2-3 hours.
4. Boil 8 cups of water and use rice basket to steam rice for 15-20 minutes. Toss rice and put back on the steamer for another 10 minutes.
5. Create the Tiger Bite Sauce. Using mortar & pestle, add ingredients one by one, working each ingredient in until a paste forms.
6. Place pork on grill over high heat. Cook for 5 minutes and flip. Cook for another 5 minutes and flip. Continue moving meat around to evenly char until meat reaches an internal temperature of 160 degrees.
7. Cut pork on bias, add sauce and serve with sticky rice.

***Meal prep hint:**
Make Tiger Bite Sauce in advance. Marinate pork in fridge overnight prior to trip

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