

# open kitchen

Inspired Culinary Events. Passionately Crafted.

## Suggested Recipes for Open Kitchen Lemongrass Syrup



### Lemongrass Pork Chops or Chicken Thigh

Yield: 4-5 serving

#### Ingredients

2-3 lb pork chops or chicken thighs  
2 cups of chicken broth  
¼ cup white wine

#### Marinade

1 cup of Open Kitchen Lemongrass Syrup  
¼ cup of fish sauce  
3 tbsp of garlic, chopped  
3 tbsp of shallots, chopped  
3 tbsp canola oil

#### Method

1. To make the marinade, mix all ingredients for the sauce in a big bowl. Set aside to later use.
2. Trim the extra fat on the pork chops or chicken Thighs. Place the meat along with the marinade in a bowl to marinade for at least 2 hours.
3. Heat the grill or large saute pan over high heat, sear the meat on both sides until golden brown.
4. Return the seared meat to a deep baking sheet. Add in the white wine, chicken broth, and the remaining marinade. Cover the hotel pan with foil.
5. Roast the meat at 350 for 45 minutes to reach 165 internal temperature.
6. Collect the juice from the pan, bring to boil in a sauce pot to make a sauce.
7. Enjoy with a side of Jasmine Rice!