



Bun Thit Nuong

(Vietnamese Grilled Pork over rice noodles and raw vegetables)

Serves 4

2 lbs. pork butt, sliced 1/8" thick
2 stalks lemon grass, outer leaves removed and minced
¼ cup ginger, minced
5 garlic cloves, chopped
1 tsp. red chili flakes
½ tsp. black pepper
½ cup dark soy sauce
2 carrots
½ lb. bean sprouts
2 cucumbers, seeded and julienned
¼ cup sugar
salt
½ cup rice vinegar
½ cup mirin
6 large shallots, coarsely chopped
3 tbsps vegetable oil
1/2 cup Vietnamese or Thai Fish sauce
1/2 cup sugar
1/2 cup rice vinegar
1 tsp. chili paste
1 head red leaf lettuce, shredded
1 lb. Thai or Vietnamese rice noodle vermicelli.

Puree the lemon grass, ginger, garlic, chili flakes, black pepper, and dark soy sauce, then combine cover the pork and marinate for at least one hour. Julienne the carrots, then cover with salt and sugar to lightly pickle; sauté the bean sprouts in rice vinegar and miren; cover the cucumbers with salt and sugar to lightly pickle; sauté the shallots in olive oil; and grill the pork. Boil the rice noodles in a 5-quart pot with unsalted water for approximately 4 minutes. Drain and cool with cold water. To make the nuoc nem sauce, combine the fish sauce, sugar, rice vinegar, and chili paste and mix well.

In a ten-inch bowl, layer the lettuce, sprouts, carrots, and cucumber, followed by the rice noodles, and top with the pork, garnishing with sautéed shallots and nuoc nem sauce.