

越南烤豬肉配米粉



配料：

- 1.5 磅豬肉丁切成薄片
- 1 包米粉
- 1 波斯黃瓜絲
- 1 切碎的綠色生菜
- 薄荷和泰國羅勒切碎（根據需要）

醃料成分：

- 2 瓣大蒜，切碎
- 2 根蔥切碎
- ½ 杯切碎的檸檬草
- 2 湯匙糖
- 1 湯匙蜂蜜
- 1 湯匙蠔油
- 1 湯匙醬油
- 1 湯匙魚露
- 3 湯匙麻油
- 裝飾用
- 1 杯蔥切成 1/4 英寸長
- 1 湯匙油
- 1 杯烤花生碎

烹飪方法

1. 在一個混合碗中，將豬肉和醃料混合，蓋上蓋子，然後放在冰箱中至少一小時。
2. 準備米粉（按照包裝上的烹飪說明進行操作）
3. 準備蔥油-用高溫加熱油，當油變熱時，將所有蔥迅速攪拌直至變軟，擱置不超過一分鐘。
4. 用中高溫預熱烤盤，稍稍加油脂，一旦烤盤變熱，將肉單層燒烤約 1-2 分鐘，或將單位肉稍微在邊緣燒焦，翻轉至另一側燒烤 2 分鐘，重複剩餘的豬肉。
5. 搭配生菜，黃瓜，薄荷，羅勒，烤花生，蔥油和魚露

越南魚露醬

配料：

- 1 杯米醋
- ¼ 杯檸檬汁
- ¼ 杯魚露
- 1 杯糖
- 1 瓣大蒜，切碎
- 1 紅辣椒，切碎
- 1 小蔥，切碎

烹飪方法

在一個大的攪拌碗中，將所有成分混合均勻。

將醬汁存放在密封的玻璃罐或容器中，最多可在冰箱中保存 10 天

BÚN THỊT NƯỚNG – VIETNAMESE GRILLED PORK WITH RICE VERMICELLI

Serves 4

Prep Time 25 min Cook Time 25 min

Ingredients:

1.5lbs Pork Butt into thin sliced
1 Package of Rice Vermicelli
1 Persian cucumber Julienne
1 Green Leaf Lettuce chopped
Mint and Thai Basil chopped (as desired)

Marinade Ingredient:

2 Cloves garlic, finely chopped
2 shallots finely chopped
½ cup fine chopped Lemongrass
2 tbsp Sugar
1 tbsp Honey
1 tbsp Oyster sauce
1 tbsp Soy sauce
1 tbsp Fish sauce
3 tbsp Sesame Oil

For Garnish

1 cup scallion cut into ¼" long
1 tbsp oil
1 cup Roasted Peanut (Crashed)

Instructions:

1. In a mixing bowl combine Pork and Marinade ingredients, cover and place in the fridge for at least one hour.
2. *Prepare Rice Vermicelli* (Follow the cooking instructions on the package)
3. *Prepare the Scallion oil* – heat oil with high heat, when oil get hot put all the scallion quickly stir until softened, no more than a minute, set a side.
4. Preheat grill pan with medium high heat, lightly grease with oil, once the grill pan is hot, grill meat in a single layer for about 1-2 minutes or until meat slightly burn on the edges, flip to other side grill another 2 minutes, repeat with remaining pork.
5. Serve with lettuce, cucumber, mint, basil, roasted peanut, scallion oil, and nước mắm cham

Vietnamese Dressing (nước mắm cham)

Ingredients:

1 cup rice vinegar
¼ cup lemon juice
¼ cup fish sauce
1 cup sugar
1 clove garlic, minced
1 red chili pepper, minced
1 small shallot, minced

Instructions:

In a large mixing bowl combine all of the ingredients mix well.
Store sauce in a tightly sealed glass jar or container, and can keep it in the refrigerator up to 10 days.