

## VIETNAMESE COOKING

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### **Com Ga (Ginger & Garlic Rice w/ Chicken)**

*2 cups jasmine rice*

*2 tbsp vegetable oil*

*2 cloves chopped garlic*

*2 tbsp chopped ginger*

*2 ¾ cups homemade chicken stock*

*cilantro, w/ tough stems removed*

*chicken (from stock)*

- 1) wash rice 3x and let dry
- 2) heat oil in heavy pot over medium heat. Add garlic & ginger, & stir-fry until golden & crisp (5-7 min). Add rice & stir until lightly golden (3-5 min).
- 3) Add chicken stock & stir to level rice. Scatter cilantro across top, cover, & cook until all stock is absorbed (~25 min). Turn heat off and stir. Cover and sit for 5-10 min before serving.
- 4) Add chicken from stock & serve with rice & *nuoc mam gung* on the side.

### **Ga Xao Xa (Stir-fried Chicken w/ Lemongrass)**

*1 tbsp fish sauce*

*2 tsp sugar*

*2 tbsp vegetable oil*

*2 stalks finely ground lemongrass*

*2 minced garlic cloves*

*4 boneless chicken thighs or breasts*

*1+ Thai chilies*

*scallion oil*

*nuoc cham (fish dipping) sauce*

- 1) Whisk fish sauce + sugar until sugar dissolves. Stir in 1 tsp oil + lemongrass + garlic.
- 2) Add chicken & mix to coat pieces evenly. Allow to marinate for 2 hours.
- 3) Heat oil in wok over high heat. Cook chicken w/ chili until done & crisp at edges (5-7 min per side.)
- 4) Serve over rice, w/ scallion oil & *nuoc cham* on the side.

### **Pho Bo (Hanoi Beef & Rice Noodle Soup)**

*8 oz dried rice sticks*

*8 cups beef stock*

*1 small yellow onion, thinly sliced*

*8 oz beef eye of round, sliced paper-thin*

*4 oz special beef cuts*

*traditional herbs*

*1 cup mung bean sprouts*

*2+ Thai chilies, thinly sliced*

*½ cup fried shallots*

*1 lime*

*hoisin sauce*

*fish sauce*

- 1) Soak rice sticks in lukewarm water, 20 min.
- 2) Pour beef stock into pot, & boil over medium heat. Reduce heat to medium-low, add onion, & partially cover until ready to use.

- 3) Boil water over high heat. Drain & divide rice noodles into portions. Place, one portion at a time, in sieve & lower into boiling water. Untangle noodles & chopsticks & boil until tender, but firm. (7 seconds). Remove & drain, then place in large soup bowl. Repeat.
- 4) Set a few slices of raw beef eye of round on top of rice noodles. Pour hot broth w/ onions over each serving. Garnish w/ traditional herbs, mung bean sprouts, fried shallots, & squeeze lime over each.

### **Gia Xao (Stir-fried Mung Bean Sprouts)**

*1 ½ tbsp vegetable oil*

*2 scallions, halved @ 1 ½ inch pieces*

*1 ½ lb mung bean sprouts*

*1 tbsp fish sauce*

*freshly ground black pepper*

- 1) Heat oil in wok over high heat & stir-fry scallions until fragrant (~1 min). Add mung bean sprouts
- 2) Add mung bean sprouts & season w/ fish sauce & pepper.
- 3) Stir-fry until wilted (~2-3 min).

### **Cha Gio (Spring Rolls)**

*2 oz dried cellophane noodles*

*1 oz dried cloud ear*

*1 lb ground pork*

*1 medium yellow onion, minced*

*1 clove garlic, minced*

*1 large egg*

*coarse sea salt*

*freshly ground black pepper*

*40 triangular rice papers*

*1 bunch mint, leaves only*

*nuoc cham dipping sauce*

- 1) Soak cellophane noodles & cloud ears in lukewarm water for 15 min. Drain & finely chop. Place in mixing bowl together.
- 2) Add ground pork + onion + garlic + carrot + egg, seasoned w/ salt&pepper. Mix ingredients with hands until evenly combined.
- 3) Pour lukewarm water, about 1" deep into rectangular dish. Separate & soak 4 rice papers simultaneously, for 5 min.
- 4) Place clean kitchen towel over countertop. Place each triangle rounded side near you, on the towel. Blot each wrapper until just sticky.
- 5) Place 1 tsp filling 1" from rounded edge. Fold wrapper into spring roll & repeat.
- 6) Heat oil in wok to 360-375 degrees over medium-high heat. Fry rolls until golden on all sides, (3-5 min). Drain on paper towels & cool.
- 7) Serve with mint, table salad, & *nuoc cham*.

### **Beef Stock (for Pho)**

*2 lbs oxtail, cut 1" pieces*

*8 oz beef brisket (optional)*

*1 oz beef tenderloin (optional)*

*1 large yellow onion, peeled*

*5 whole garlic cloves*

*4 slices fresh ginger, slightly crushed*

*5 star anise*

*1 cinnamon stick*

*1 tsp white/black peppercorns*

*coarse sea salt.*

- 1) Trim some fat off oxtail pieces. Put oxtail into water to cover in stockpot & bring to boil over high heat. Blanch for 15 min., then drain & rinse both meat & pot.
- 2) Place oxtail back in stockpot, add other meats, cover w/ 4 qts water & bring to boil over high heat. Reduce heat to low, add onion + cloves + ginger + star anise + cinnamon stick + peppercorns, & season w/ salt.
- 3) Simmer, uncovered & undisturbed. Occasionally skim off foam, until stock is reduced by 2 qts. (~3 hours).
- 4) Remove other meats & skim off as much fat as desired.
- 5) Strain stock, discard solids, & use.

*\*\* Can be kept up to 3 days in refrigerator, or 3 months in freezer.*

### **Nuoc Mam Gung (Ginger Dipping Sauce)**

*1 tsp fish sauce*

*½ tsp sugar*

*1 juiced lime*

*3 oz fresh ground ginger*

*1 minced scallion*

*2 minced Thai chilies*

*½ cup vegetable oil*

- 1) Combine fish sauce + sugar + lime juice in bowl; whisk until sugar completely dissolves.
- 2) Add ginger, scallion, chilies & oil. Mix well
- 3) Allow mix to stand for 30 min. prior to serving

### **Nuoc Cham (Fish Dipping Sauce)**

*5 tbsp sugar*

*3 tbsp water*

*1/3 cup fish sauce*

*½ cup lemon/lime juice (3 limes / 2 lemons)*

*1 minced garlic clove*

*1+ Thai chili*

*1 shallot (optional)*

- 1) Whisk sugar + water + fish sauce + lime/lemon in bowl, until sugar dissolves.
- 2) Add garlic, chili, & shallot.
- 3) Let stand for 30 min. before serving.