

# VIETNAMESE NOODLE BOWLS

## Grilled Pork (Thịt Nướng)

2 tbsp shallots, minced  
1 tbsp garlic, minced  
3 tbsp fish sauce  
1 tbsp dark soy sauce  
⅓ cup sugar  
⅓ cup vegetable oil  
½ tsp black pepper  
1 lb pork butt/shoulder, thinly sliced  
1 bunch scallions, chopped

1. Combine all of the ingredients, except pork and scallions, in a bowl or ziplock bag. Add the sliced pork and let it marinate for at least 3 hours. It's best to marinate overnight.
2. You can grill the pork or roast it in the oven. If roasting in oven, preheat the oven to 375 degrees.
3. Place a cookie cooling rack on a baking tray. Place pork in one layer on the cooking rack. Roast for 10-15 minutes, then broil on high for a few minutes to get a nice golden color.
4. While the pork is cooking, heat up ¼ cup of vegetable oil then add the chopped scallions.
5. When ready to serve, spoon the scallions and oil over the pork.

## Dipping Sauce (Nước Chấm)

¾ cup water  
¼ cup sugar  
¼ cup fresh lime juice  
¼ cup fish sauce  
1 tbsp garlic, minced  
½-1 tsp red Thai chilies, minced

Warm up ¼ cup of water and dissolve the sugar in it. Then combine the remaining ingredients.

## Fried Lemongrass Tofu

1 tbsp garlic, finely grated  
1 tbsp lemongrass, finely grated  
4 tbsp soy sauce  
1 tbsp sweet soy sauce or brown sugar  
  
1 package extra firm tofu, cut in cubes  
½ cup cornstarch  
2 cups vegetable oil

1. Combine the first four ingredients to make the sauce for the tofu.
2. Heat up the vegetable oil
3. Toss the tofu in cornstarch and fry them in small batches to avoid the tofu cubes from sticking to each other. Remove the tofu once they're golden brown.

4. After the removing the tofu, immediately toss them in the sauce and put them on a plate or bowl. They don't need to sit in the sauce for a long time.

### **Vegetarian Nước Chấm**

1 tbsp garlic, minced  
½-1 tsp red Thai chilies, minced  
½ cup soy sauce  
1 ¼ c warm water  
½ cup sugar  
½ cup fresh lime juice

Warm up ¼ cup of water and dissolve the sugar in it. Then combine the remaining ingredients.

### **Pickled Carrots and Daikon**

3 carrots, julienned  
1 daikon, julienned  
3 parts of warm water  
1 part of vinegar  
2 parts of sugar

Mix water, vinegar and sugar in a bowl. Add carrots and daikon in a jar. Pour just enough of mixed water to submerge carrots and daikon. Pickle for about an hour before use. May be kept in the fridge for a couple of weeks.

### **Putting Together Your Noodle Bowls**

Rice noodles, cook according to package directions  
Green lettuce, thick ribbons  
Thai basil, thick ribbons  
Mint, thick ribbons  
Cucumber, julienned  
Crushed peanuts

Layer your noodle bowls with noodles first, and then customize your bowl with lettuce, herbs, vegetables, protein, and sauce you want.