



A: 4T brown sugar  
3T rice vinegar  
4T lime juice  
B: 2C water  
2T fish sauce  
1" ginger, minced  
1 red chile  
1 green chile  
C: 12oz vermicelli noodles  
D: 1# beef skirt, sliced to 1/4"  
1T fish sauce  
1T brown sugar  
3c garlic, minced  
3T lemon grass  
E: 2T canola oil  
F: 1 head lettuce  
4 green onions  
1 carrot, julienned

## Salad/Vietnamese Beef Salad

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1 cucumber, julienned  
3" radish, julienned  
3C cilantro, mint, basil, chopped  
4T roasted peanuts, crushed  
1/2C bean sprouts

1. Combine (A) and stir. Add (B), refrigerate (can be prepped 1 day).
2. Bring pot of water to boil, add (C) and remove from heat. Rinse with cold water after 6 minutes.
3. Combine (D), rubbing sauce into meat. Let stand 15 minutes.
4. Stir-fry beef in (E), using wok over high heat.
5. Assemble plates with (F): lettuce, noodles, beef, veggies, herbs, peanuts, sprouts. Drizzle with sauce and serve with remaining sauce.

Servings: 4

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