



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.

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