

DINNER & BOOK

*Saturdays @ 10:30am with repeats
every Monday @ 6:00pm*

Stealing Buddha's Dinner by Bich Ming Nguyen

Menu

Traditional Beef Pho (Pho Bo) and Accompaniments

Shrimp and Vegetable Spring Rolls
Traditional Vietnamese Salad
Jasmine Tea
333 Beer
Thin triangular slices of seedless watermelon

Shrimp and Vegetable Spring Rolls.

Soak 10 round rice paper wrappers in cold water about 1 minute until pliable.
Cook 6 ounces of medium shrimp, peeled and deveined
12 mint sprigs
14 blades garlic chives
12 coriander sprigs (cilantro)
1/2 cup chopped peanuts
1 cup cooked rice vermicelli noodles
Serve with Rich Bean Sauce and Peanut Sauce

To assemble, on a rice round put 1 shrimp about 1/2 inch from the bottom edge of each rice paper wrapper. Add 1/8 cups noodles. Put 2 garlic chives, 1 sprig of mint and 1 sprig of coriander (cilantro). Fold the bottom of the wrapper up over the filling. Fold each side in and roll up the rice paper tightly. Serve with Rich Bean Sauce.

Rich Bean Sauce

2 t. vegetable oil
1 clove garlic, minced
1 heaping T. Vietnamese bean sauce
2 T. sugar
1 T. chile sauce

In a small saucepan over high heat, cook the oil and garlic together for 1 minute. Add the bean sauce, sugar and 3 T. water and cook stirring until slightly thickened. Set aside to cool.

To serve pour equal amounts into small dipping bowls and with chopsticks, swirl

in some chile sauce to make a pretty pattern and add some zest.

Vietnamese Salad

Grate one cucumber, 1/4 of a jicama, 8 leaves of red leaf lettuce and 4 carrots and place on a round platter. in mounds.

Sauce: Mix 1/4 c. rice wine vinegar, 1 1/2 T. sugar with a little salt. Pour over the mounded salad. Top with fresh peanut halves, unsalted.

Beef Pho

Makes 6 main-course servings

For the broth cook 3 pounds oxtail pieces or other lean beef bones along with 14 cups water along with:

1 3-inch piece ginger

1 medium onion

1 T. salt

6 whole star anise

1 1/2 cinnamon sticks

2 large bay leaves

4 whole cloves

1 t. sugar

2 t. fennel seeds in a tea ball.

Into the broth put in onion and ginger. Add the anise, cinnamon sticks, bay leaves, cloves salt and sugar. Put the fennel seeds in a tea ball and add to the stock. Cook 1 and 1/2 hours.

Now cover 1 pound rice noodles with cold water in a large bowl for about 30 minutes.

Put a large handful of the softened noodles in a strainer you can fit into the pan.

Dip the strainer with the noodles in it into the hot stock and with a chopstick swirl them around until tender, about 20 seconds. Shake the noodles dry and dump them into 6 soup bowls. Cut 1 pound lean beef, round, into paper-thin slices and lay over the noodles and divide the hot stock among the bowls. The broth will cook the meat. Serve with the following accompaniments all arranged on a large platter:

Lime wedges

Mung bean spouts

Sprigs of cilantro

Leaves of basil

Chopped fresh red chiles

Bottled fish sauce

Cut a seedless watermelon into thin slices shaped like triangles. Trim off any white. Arrange on a platter in any design you wish.

Serve the meal with 333 Vietnamese Beer and Jasmine Tea.