

# 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.