Green Papaya Salad

4 servings

1/2 pound shrimp, shelled and de-veined
1/4 pound pork loin
1 pound green papaya, julienned
(approximately 5 cups)
1 cup carrot, julienned
1/2 cup mint leaves, chopped
1/2 cup basil leaves, chopped
3 tablespoons cilantro, chopped
2 tablespoons roasted peanuts, crushed
1 cup nuoc mam (Vietnamese dipping sauce)

1. In a medium-size pan, add enough water to cover the bottom of the pan. Cook the shrimp in simmering water for approximately 2 minutes, or until done. Remove shrimp from pan, drain, and set aside.
2. In a medium-size pan, heat water (enough to cover bottom of the pan) over medium high heat. Add pork and cook until done, approximately 15-20 minutes. Remove pork from pan, drain, and set aside.
3. In a medium bowl, mix together papaya and carrots.
4. Place the mint and basil on the papaya and carrot mixture.
5. Place the shrimp, pork, cilantro, and roasted peanuts on top of the salad.
6. Serve with nuoc mam dipping sauce.

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5 servings

Broth:
6 cups clear chicken broth
4 inches ginger, sliced
1 cinnamon stick
2 whole star anise
2 whole cloves
1/2 teaspoon Chinese five spice
3 tablespoons sugar
1/4 teaspoon pepper
1/4 cup fish sauce
2 whole shallots, halved
1 cup water
1 pound London broil beef
10 ounces rice noodles
1/2 cup cilantro, chopped
4 stems of basil leaves
4 cups bean sprouts
2 limes, cut into wedges

1. In a large pot, combine chicken broth and ginger and bring to a boil. Turn the heat down to a simmer.
2. Add the cinnamon stick, star anise, cloves, Chinese five spice, sugar, fish sauce, shallots, and pepper and simmer on low heat, uncovered, for 30 minutes.
3. Remove the cinnamon stick, star anise, cloves, and ginger from the broth and add the beef. Simmer beef in broth over medium-low heat until beef is cooked.
   (approximately 10-15 minutes) Occasionally, skim the stock to remove any foam.
4. Remove beef when cooked and slice thinly. Set aside.
5. Add water (1 cup) to the broth and heat through.
6. In a medium pot, cook rice noodles in boiling water approximately 5-10 minutes and drain. Add noodles to soup bowls.
7. Top noodles with beef slices and cilantro.
8. Pour broth over noodles. Serve with basil, bean sprouts, and lime on the side.