



Mee Crob Salad

ü mami café

Executive Chef: Jon Pratt

Ingredients:

Dressing:

- 1 1/2 cups Oil (canola, peanut, corn, not olive)
- 12 Garlic cloves sliced thin lengthwise
- 6 Shallots Sliced thin lengthwise
- 1 12 oz cans tomato paste
- 1/2 cup fish sauce
- 1/2 lb. of palm sugar chopped
- 1 cup fresh squeezed lime Juice
- 1 teaspoon dried chili flakes
- 2 oz per serving: Grilled or wok charred minced chicken, pork or shrimp.

Salad:

- 4 oz. Rice vermicelli (noodles)
- 4 scallions julienne or chopped
- 4 cups Romaine lettuce or Iceberg sliced thin like cole slaw
- 4 oz. dried tofu julienne(super Firm)
- 1/4 cup pickled ginger julienne
- 1/4 cup
- 1/4 cup Bean Sprouts
- 1 Red bell Pepper julienne
- 1/2 Cucumber sliced
- 1/4 cup torn Cilantro

Preparation:

- In 2 cups oil, Fry garlic and shallots, in batches separately until golden brown and NOT BURNT. Reserve batches. When last batch is brown add tomato paste, fish sauce, palm sugar, stir until sugar dissolves. Add lime juice, and chile flakes set aside.
- To pop rice noodles, heat 1 qt vegetable oil to 350 degrees, test by dropping 1 strand of rice noodle in oil, if it puffs it's ready. Place noodles in hot oil in batches and remove as soon as puffed. Should take 1 second. Drain on paper towels. Re-serve.

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Serving: _____

In a large bowl add:

Grilled chopped meat, lettuce, popped noodles, scallions, tofu, red bell pepper, cucumber, bean sprouts, pickled ginger. Top with stil warm dressing, toss and serve immediately with cilantro garnish and lime wedge.

Serves: _____

This recipe makes a quart of dressing which will keep in the fridge for a month. It's enough dressing to make 3 large salads or 8 small salads.