

Vietnamese Recipes

VIETNAMESE COOKING

Com Ga (Ginger & Garlic Rice w/ Chicken)

2 cups jasmine rice
2 tbsp vegetable oil
2 cloves chopped garlic
2 tbsp chopped ginger
2 ¾ cups homemade chicken stock
cilantro, w/ tough stems removed
chicken (from stock)

- 1) wash rice 3x and let dry
- 2) 2) heat oil in heavy pot over medium heat. Add garlic & ginger, & stir-fry until golden & crisp (5-7 min). Add rice & stir until lightly golden (3-5 min).
- 3) Add chicken stock & stir to level rice. Scatter cilantro across top, cover, & cook until all stock is absorbed (~25 min). Turn heat off and stir. Cover and sit for 5-10 min before serving.
- 4) Add chicken from stock & serve with rice & *nuoc mam gung* on the side.

Ga Xao Xa (Stir-fried Chicken w/ Lemongrass)

1 tbsp fish sauce
2 tsp sugar
2 tbsp vegetable oil
2 stalks finely ground lemongrass
2 minced garlic cloves
4 boneless chicken thighs or breasts
1+ Thai chilies
scallion oil

nuoc cham (fish dipping) sauce

- 1) Whisk fish sauce + sugar until sugar dissolves. Stir in 1 tsp oil + lemongrass + garlic.
- 2) Add chicken & mix to coat pieces evenly. Allow to marinate for 2 hours.
- 3) Heat oil in wok over high heat. Cook chicken w/ chili until done & crisp at edges (5-7 min per side.)
- 4) Serve over rice, w/ scallion oil & *nuoc cham* on the side.

Pho Bo (Hanoi Beef & Rice Noodle Soup)

8 oz dried rice sticks
8 cups beef stock
1 small yellow onion, thinly sliced
8 oz beef eye of round, sliced paper-thin
4 oz special beef cuts
traditional herbs
1 cup mung bean sprouts
2+ Thai chilies, thinly sliced
½ cup fried shallots
1 lime
hoisin sauce
fish sauce

- 1) Soak rice sticks in lukewarm water, 20 min.
- 2) Pour beef stock into pot, & boil over medium heat. Reduce heat to medium-low, add onion, & partially cover until ready to use.

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[Vietnamese Greats: Delicious Vietnamese Recipes, The Top 60 Vietnamese Recipes - Jo Franks](#)

