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# CA´ ÀUÔ´I NÂ´U CA` ÆI

VÂ.T LIÊ.U — THU.C HA`NH

Select the meat to be cooked:

-If you only want the meat, cut the meat into slices about 1 cm thick, about the width of your thumb. If you cut the meat too thin, it will fall apart when you chew it.

-If there are any edges, you can choose to remove the skin or not. If you remove the skin, you must use salt to rub the skin thoroughly, then rinse it with cold water. Cut horizontally into 5cm pieces, then cut vertically along the grain into 2cm pieces. This way, each piece will have a few strands still attached to each other.

-If there is any meat connecting the bone and the cartilage, cut it into 3cm squares.

1. NÂ´U NUO´C DU`NK CA´:

1. Mix the spices for the fish sauce:

2 tablespoons of finely chopped or ground shallots + 1 tablespoon of finely chopped garlic + 1 tablespoon of finely chopped ginger + 5g of curry powder + 1 finely chopped chili pepper (optional). Heat 2 tablespoons of cooking oil, add the spice mixture, stir well, then turn off the heat.

2.200g of chopped garlic, finely chopped, cook quickly, cook until tender with approximately 250cc of water, When the rice is cooked, turn off the heat immediately to prevent burning, let it cool, then put everything into a blender and blend the rice with the cooking water. Add the spice mixture to the blended fish and mix well, reserving the broth for later use.

\* More about curry: Vianco curry powder, produced by a joint venture between Vietnam and India, is a brand that is widely available from north to south and is exported overseas. Although it is called curry powder, this is a

blend of various spices, with curry being the main ingredient, including: turmeric, , dried chili peppers, turmeric, coriander, cumin, ginger, garlic, lemongrass, star anise, and bay leaves. Please forgive me for this because I have a lot of questions. It is a type of dried curry leaf, but when cooked, it does not resemble the curry powder sold in stores.

1. LA`M CA´:

\* More about curry: Vianco curry powder, produced by a joint venture between Vietnam and India, is a brand that is widely available from north to south and is exported overseas. Although it is called curry powder, this is a

blend of various spices, with curry being the main ingredient, including: turmeric, , dried chili peppers, turmeric, coriander, cumin, ginger, garlic, lemongrass, star anise, and bay leaves. Please forgive me for this because I have a lot of questions. It is a type of dried curry leaf, but when cooked, it does not resemble the curry powder sold in stores.

1. PHU. KIA:

-Take a few pieces of corn, cut off the husks, and cut them into small pieces.

A few pieces of om (ngôí) lá, washed clean, cut into pieces.

Heat 2 tablespoons of cooking oil, add 5 grams of curry powder. Turn off the heat, let the curry powder settle, and strain the oil. This oil will be used after cooking.

1. NÂ´U CA´:

After boiling the rice, heat 2 tablespoons of oil. If using only rice, add the rice to the pan. Stir the fish for a few minutes, then use a spatula to spread the fish evenly in the pan; if using fish fillets, fry them until golden brown with a little oil, then remove them from the oil. Add the fish to the broth, the broth should cover the fish, if it is insufficient, add a little boiling water, stir, and cook the fish until done. If using only fish broth, the cooking time is only four minutes after the water boils, and the fish is done. but if you use the fins, you can fry them until they are cooked, and depending on the size of the fins, you can double the cooking time. While cooking the fins,

if you see that the water has boiled away, add a little boiling water. After cooking, the water should still be just below the surface of the fish. Season to taste with a little salt, then add the corn oil, stir until the corn oil is evenly distributed in the pot, then turn off the heat. The oil should be hot. if desired, add some fried shallots and curry powder, the dish will have a very strong curry aroma. After serving on a plate, add a few sprigs of cilantro.

- Serve with rice noodles or bread. If you like it spicy, dip the fish in a mixture of salt and finely chopped chili peppers.

# CA` MUÔ´I

* 1. CHO.N CA`

The two most famous places in Vietnam for growing delicious herbs are Lang Lang, also known as An Lang, in Cau Ky District, Ha Noi (Lang Lang is also famous for its aromatic herbs, known as rau huong Lang) and Cai San District, Kien Giang Province in the south. There are two types commonly used for pickling: ca phao and ca dia. Ca pha'o is small, about the size of a thumb, and ca dia (northerners call it ca bat, ca da) is larger, about the size of a rice bowl or more. The green ones are used for salting, while the white ones are used for eating. Both types turn yellow when ripe on the tree. If you have experience with fish, you should cut it in half to observe the internal organs. If the fruit is young and has not yet ripened, it will be soft and not sweet after salting; if it is ripe, the flesh will be dry, and after salting, it will be very salty, not sweet, and tough. The best fish to salt is when you cut open the fish and see that the intestines are white, not yellow. The more you salt it, the better. For many people, when they talk about salted fish, they only know about dried fish, and although salted fish is still used, it is not very familiar.

* 1. SO CHÊ´ CA`:

The two most famous places in Vietnam for growing delicious herbs are Lang Lang, also known as An Lang, in Cau Ky District, Ha Noi (Lang Lang is also famous for its aromatic herbs, known as rau huong Lang) and Cai San District, Kien Giang Province in the south. There are two types commonly used for pickling: ca phao and ca dia. Ca pha'o is small, about the size of a thumb, and ca dia (northerners call it ca bat, ca da) is larger, about the size of a rice bowl or more. The green ones are used for salting, while the white ones are used for eating. Both types turn yellow when ripe on the tree. If you have experience with fish, you should cut it in half to observe the internal organs. If the fruit is young and has not yet ripened, it will be soft and not sweet after salting; if it is ripe, the flesh will be dry, and after salting, it will be very salty, not sweet, and tough. The best fish to salt is when you cut open the fish and see that the intestines are white, not yellow. The more you salt it, the better. For many people, when they talk about salted fish, they only know about dried fish, and although salted fish is still used, it is not very familiar.

* 1. MUÔ´I CA`:

Salting methods in the northern region of Vietnam differ from those in the southern region in several ways.

a. Salting method: This is the traditional and most common method in the North, aimed at providing a type of salt that can be used throughout the year. After the initial processing, people use a basket, a sieve, or a wide-mouthed container to place a layer of rice into it. Then, use a piece of cloth or a piece of thin wood to cover the top layer and use a heavy object to weigh it down. Let it ferment for 15-20 days until it is ripe, then you can eat it right away or store it. In some remote areas of northern Vietnam, this method of salting fish is still practiced today. In cities, especially in southern Vietnam, salting fish with salt water is more common.

b. Salting: Salting fish with salt produces edible salt in about 10 days, depending on the concentration of salt. If there is too much salt, the fish will take longer to ferment; if there is too little salt, the fish will ferment quickly but will be difficult to eat. However, first we must use a standard recipe: 1 liter of water + 50 grams of salt. The second method is: 1 liter of water / 30g of salt; the third method: 1 liter of water / 70g of salt. Make three batches of salt with different concentrations like this.

-For every 1kg of fish, use 50g of sliced ginger + 50g of sliced garlic.

-Boil the saltwater mixture.

-CP´ mô˜i 1kg ca` sPã du.ng 50gr toãi lô.t voã că´t la´t moãng + 50gr gP`ng lô.t voã, că´t sơ.i.

-Nâ´u sôi hô˜n hơ.p muô´i nPơ´c rô`i dêí nguô.i hoa`n toa`n va` ha˜y cP´ nâ´u dP tha`nh va`i ba lít, ca´c ba.n không phaãi chỉ du`ng nPơ´c muô´i mô.t lâ`n ma` co`n phaãi dP. trP˜ dêí châm thêm.

-Du`ng hu˜ thuyã tinh miê.ng rô.ng, co´ nă´p dâ.y, cơ˜ vP`a duã la`m sô´ ca` muô´n muô´i. Cho ca` va`o vơ´i gP`ng toãi nhPng chỉ cho va`o khoaãng 3/ 5 dung tích huã, du`ng va`i nan tre moãng hoă.c mô.t tâ´m mê rôí, mô.t dĩa sP´ nă.ng vP`a duã boã lo.t qua miê.ng huã... de` dă`n lên mă.t ca` sao cho khi châm nPơ´c muô´i va`o ca` không nôíi lên khoãi mă.t nPơ´c muô´i. Châm nPơ´c muô´i va`o hu˜ cao hơn mă.t ca` chP`ng 5cm. Àêí qua nga`y hôm sau thăm chP`ng nê´u thâ´y mP.c nPơ´c muô´i ru´t xuô´ng thì châm thêm nPơ´c muô´i va`o cho mP.c nPơ´c lu´c na`o cu˜ng phaãi cao hơn mă.t ca` chP`ng 5cm. Nê´u dêí ca` nôíi lên khoãi mă.t nPơ´c muô´i ca` se˜ bị ô´ den.

-Àêí qua 3 - 4 nga`y nê´u thâ´y mă.t nPơ´c muô´i nôíi lên lơ´p va´ng moãng la` do hô˜n hơ.p muô´i + nPơ´c thiê´u dô. mă.n câ`n thiê´t, chP˜a bă`ng ca´ch dôí boã nPơ´c muô´i cu˜ di, nâ´u meã nPơ´c muô´i kha´c dêí nguô.i châm va`o.

-Tra´i ca` sau khi muô´i du´ng nga`y se˜ phô`ng căng,voã ngoa`i thâ´y tră´ng trong chP´ không co`n tră´ng du.c va` că´n thâ´y do`n xô´p. Mô˜i khi lâ´y ca` ra ăn phaãi nhâ.n phâ`n ca` co`n la.i trong hu˜ dPơ´i mă.t nPơ´c muô´i.

a.Muô´i xôíi: Cu˜ng la` ca´ch muô´i nPơ´c nhPng cho ca` trơã chua nhanh trong vo`ng 2 -3 nga`y, nhPng ca´ch muô´i na`y không dêí lâu dPơ.c. Pha hô˜n hơ.p mâ˜u vơ´i: 2 lít nPơ´c + 50gr muô´i + 100gr dPơ`ng

+ 50 gr gP`ng toãi băm, nâ´u sôi hô˜n hơ.p, dêí nguô.i rô`i châm va`o hu˜ ca` da˜ sơ chê´ va` dă`n ga`i ky˜.

* 1. VA`I CA´CH CHÊ´ BIÊ´N CA` SAU KHI MUÔ´I:

After salting, it can be eaten immediately. If it is a plate, cut it into small pieces; if it is a fruit, cut it into two pieces if it is large... Remove the fish from the brine, as desired, and rinse with a little water to reduce the saltiness of the

brine... Serve with various types of soup made with vegetables such as water spinach, morning glory, and watercress. Or dip the fish in a mixture of fish sauce and chopped chili peppers, etc. For the salted fish, you can make the following dishes:

a. Dipping sauce: Use northern-style sauce made from ground or unground sesame seeds. Friends in California, USA, or Paris can easily buy it at Vietnamese markets. Make a small amount of sauce with the following ingredients:

-250cc of sauce.

-Sauté 2 tablespoons of cooking oil with 2-3 chopped garlic cloves, add the sauce and stir gently. add salt to taste, then add the sauce to the dish. Serve in a bowl, and add a little chopped chili if desired. Cut the salted fish into two pieces and soak in the sauce for about an hour before eating.

b. Fish sauce: Use bottled fish sauce, preferably a reputable brand to ensure quality.

-Make fish sauce to eat immediately: Finely chop a little chili. Boil a small amount of fish sauce with about 250cc of water, depending on the quality of the fish sauce, and add it to the dish to reduce the fishy taste without making it too sweet. c. Add chili peppers to taste, depending on how spicy you like it. Let it sit for about an hour before eating.

-Making fish sauce for consumption:

\*Clean the fish, cut it into two pieces, and soak it in salt water mixed with lime juice. Use 1 liter of water / 20g of salt, soak for 1 hour, then remove and place in a basket to drain the saltwater, then spread out to dry in the sun until dry.

\*Use whole chili peppers - if you use ground chili powder, it will be too spicy. Whole chili peppers have a milder flavor. It has a pungent smell and only becomes spicy when it is crushed - mix each chili with 30g of whole chili peppers, then put them in a jar. Add salt, bring the fish sauce to a boil, then pour it over the chili peppers until they are completely submerged. Let it ferment for one week until it is ready to eat. When eating, add a small amount of chili sauce to taste and mix well with a little fish sauce.

\*With this method of making fish sauce, many people add green papaya or corn husks, cut into small pieces, about 2-3mm thick, dry them in the sun, and mix them with the fish sauce in a ratio of 2 parts fish sauce to 1 part of this mixture before putting them in the jar.

a. Soak the dPơ`ng:

Mix the dPơ`ng sample with: 500cc water + 200g dPơ`ng, boil until the dPơ`ng dissolves, then cool; depending on the acidity of the vinegar you have, add a little more to the dPơ`ng water to give it a very mild sour taste; add a little salt separately, chop the ginger, add a little chili, then add a little ginger to the mixture before adding more ginger to taste, and finally add a little chili if you like it spicy. The chili paste will give the mixture a pinkish color, but if you find it too spicy, If you want to make pickled garlic with a pink color, you can only do one thing: one, make it very spicy; two, use the right color! Take the salt out, drain it, and add water to reduce the saltiness to your liking. Let it soak in the vinegar mixture for a few hours before eating.

# MĂ´M TÔM CHUA

VÂ.T LIÊ.U

a. Soak the dPơ`ng:

Mix the dPơ`ng sample with: 500cc water + 200g dPơ`ng, boil until the dPơ`ng dissolves, then cool; depending on the acidity of the vinegar you have, add a little more to the dPơ`ng water to give it a very mild sour taste; add a little salt separately, chop the ginger, add a little chili, then add a little ginger to the mixture before adding more ginger to taste, and finally add a little chili if you like it spicy. The chili paste will give the mixture a pinkish color, but if you find it too spicy, If you want to make pickled garlic with a pink color, you can only do one thing: one, make it very spicy; two, use the right color! Take the salt out, drain it, and add water to reduce the saltiness to your liking. Let it soak in the vinegar mixture for a few hours before eating.

THU.C HA`NH

-Cut the ginger into thin slices, then chop them into small pieces, the smaller the better. Soak the sliced ginger in a bowl of water mixed with a little salt to make it white and beautiful. Before doing so, remove any excess water.

-Peel the ginger and slice it very thinly.

-Chop the green onions, remove the roots, and slice them into thin strips.

-The shrimp should still be jumping when you prepare them, so keep them whole. Rinse the shrimp with saltwater 1-2 times to clean them thoroughly, then drain the saltwater. (If using frozen shrimp, simply thaw and drain thoroughly.) Prepare a small bowl, cover it, put the shrimp in the bowl, and pour all the rice wine into it (Vietnam has exported white rice wine with the brand name Àê´ VN or Ko` Àen, La`ng Vân... If you can't find rice wine, you can use other types of white wine such as vodka,

Kin...) quickly open the lid to let the shrimp steam, stir the shrimp in the bowl, and let it sit for 25-30 minutes, The shrimp will absorb the alcohol and become tender, and the oil will separate. Check the shrimp carefully to ensure that all of them are well-soaked in alcohol.

-Cut the ginger into thin slices, then chop them into small pieces. The smaller the better. Soak the sliced ginger in a bowl of water mixed with a little salt to make it white and beautiful. Before doing so, remove any excess water.

-Peel the ginger and slice it very thinly.

-Chop the green onions, remove the roots, and slice them into thin strips.

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Kin...) quickly open the lid to let the shrimp steam, stir the shrimp in the bowl, and let it sit for 25-30 minutes, The shrimp will absorb the alcohol and become tender, and the oil will separate. Check the shrimp carefully to ensure that all of them are well-soaked in alcohol.

-While the shrimp are soaking, steam the sticky rice; set aside a bowl of sticky rice for later use.

-After soaking the shrimp, drain them and place them in a separate bowl. The shrimp are still soft, so use scissors to cut off the antennae at a distance of about 5 cm from the head, depending on whether you want to cut off the legs or not, leaving the tail intact for a neat appearance. Place the shrimp in a bowl of salted water, then remove them and drain the water. Do not rinse them again.

-Place the shrimp in another bowl, mix well with sticky rice, tofu, ginger, chili + 2 tablespoons of salt + 2 tablespoons of sugar. Mix thoroughly until the rice is fluffy and evenly coated on the shrimp.

-Place the shrimp in the pot, with the shrimp facing the pot opening at least 10 cm away, use a lid to cover the shrimp, then use a bamboo skewer or a small plate to press down on the shrimp. This step must be done carefully to ensure that the shrimp are completely submerged in the water.

CHÊ´ BIÊ´N

Sour shrimp is usually eaten with boiled pork belly, cut into thin slices, various herbs, green onions, and thinly sliced green peppers. It can be eaten with rice or noodles, depending on your preference. Or make a sour shrimp roll: Choose either rice paper or soft rice paper. Roll into a roll about 3 cm wide with shredded water spinach (not wilted), herbs, and boiled sweet potatoes peeled and cut into thin slices; cut into 3 cm pieces, arrange on a plate, and top each piece with a slice of pork belly and a shrimp. Optionally, mix the shrimp paste with a little water, chili, etc., to make a dipping sauce.

# THỊT KHO

VÂ.T LIÊ.U - THU.C HA`NH

Braised meat is generally quite simple to prepare. All you need is some meat and seasoning, and you'll have a delicious braised meat dish without having to worry about any special techniques or experience.

1/ THỊT KHO NUO´C:

Use pork butt or pork shoulder with three layers of skin, fat, and meat; choose a piece of meat with a thin layer of skin, a thick layer of fat no more than 2 cm, and the fat layer should be short depending on the size of the meat piece. Cut the meat into pieces that are easy to eat with your fingers. If you are on a diet, you can choose to use only goat meat for the braised meat dish.

-Marinate 500g of meat cut into pieces with: 3 tablespoons of good fish sauce + 3 tablespoons of white sugar + 1/2 teaspoon of ground pepper. + 1/2 teaspoon of salt + 1/2 tablespoon of minced or sliced shallots + 1 teaspoon of fish sauce (\*) + 1 piece of ginger (about 5g). (If available, the braised meat will be more aromatic; if not, it’s still delicious.) Mix the meat thoroughly with the seasonings and let it marinate for 30 minutes.

After the Pơ´p period, place the meat on the stove, stir the mixture, stirring constantly until the mixture comes to a boil. Add boiling water to a level 2 cm above the meat, bring to a boil again, and simmer. Simmer gently, observing until the surface becomes translucent. Taste the sauce and add more sugar or salt to suit your taste; observe the color of the meat if you want it darker, add a little more sauce and bring to a boil again. After stewing, the stewed meat should be tender. Serve the stewed meat with chicken or duck eggs. Boil the eggs until cooked, peel them, and place them in a bowl of cold water to cool. Peel the eggs and add them to the stewed meat when you add more boiling water and stew them together with the meat.- Add about 3-4 pieces of pork belly per 0.5kg of braised meat. If you add more, you'll need to add boiling water. the flavor of the stew will be enhanced. Some people prefer to stew meat with eggs and season with salt without adding fish sauce; when the eggs are added, they will add fish sauce separately. Braised pork with white radish: Use approximately 300g of white radish per 0.5kg of pork. Peel the radish, cut off the stem, and slice into rounds about 1 cm thick or into finger-sized pieces. After boiling until the liquid has reduced, add the white radish and simmer for another 5-7 minutes until the radish is tender and slightly translucent. The outside is delicious. The white meat has a high moisture content, so if you simmer it for too long, it will absorb the sweetness of the broth and make the broth While the pork belly becomes tender and flavorful, your braised pork dish will become tender and have the spicy flavor of the pork belly.

-With braised pork, although it is usually served with pork butt, you can use pork belly if you prefer. Cut it into pieces, about two fingers wide... When it comes to braised meat, your dish is still... braised meat.

VA`I MO´N ĂN KE`M THỊT KHO NUO´C:

\*Ingredients: Prepare the ingredients for the dish by washing the vegetables thoroughly and cutting them into small pieces. Cut into small pieces + 1/4 cup of carrots, finely chopped. Mix the sauce (use fruit sauce): Mix 1/4 cup of sauce with 3/4 cup of water to make it slightly sour. Add a little sugar for a slightly sweet taste, then add to the mixture. Marinate for 1 hour, then remove and drain the vinegar, and serve with the meat sauce. This method is called “xôíi” salting, which means salting for immediate consumption rather than long-term storage, so the sourness in the mixture is more pronounced than the sweetness.

\*You can add sour salt or vegetables such as water spinach, morning glory, dill, boiled corn, etc. to the meat sauce dip. Add a little chili or just chili, remove the egg yolk from the meat, put it in a chili bowl, add a little broth, and stir. Stir the egg yolk into the meat, which will make your braised meat spoil quickly, while reheated braised meat can last for a few days without spoiling. When reheating, if you see that

add a little boiling water to prevent the stew from becoming too thick and to restore its flavor.

1. THỊT KHO KHÔ (HOĂ.C KHO TIÊU):

Choosing pork loin for making dried pork is completely reasonable because the drying time is long, the drying process is thorough, the meat becomes firm, and the fat dries out... When using pork loin after stewing, the meat remains tender. However, using other cuts of meat may result in the meat being too tough to chew, making the dish unsatisfying.

-Use a thick-bottomed pot or clay pot for stewing meat. Pork tenderloin can be cut into pieces the size of a thumb or small pieces, then simmered in water with 0.5 kg of meat, increasing the amount of water. Mix the fish sauce and sugar into 4 tablespoons. Cook for about 40 minutes or until the sauce has dissolved into water and the sauce has covered the meat. Place the meat on the stove, and when the broth comes to a boil, reduce the heat immediately to keep the meat tender and do not add any water. Stir gently with a wooden spoon. season with soy sauce or salt to taste, then let the meat simmer for about two minutes, stirring occasionally until the sauce is almost completely reduced. When the sauce is almost dry, use a spoon to gently stir the meat until the sauce is evenly coated.

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1. THỊT KHO TA`U:

When making pork stew, you must use both soy sauce and fish sauce (also known as “fish sauce” in the South). It is also called “nước tương,” to distinguish it from the northern type of “nước tương,” made from sesame oil) but black sesame oil is more fragrant, more pungent, and has a very... If you have ever been to a Hainanese restaurant, you will have seen black bean sauce on the table. The quality of soy sauce varies depending on the manufacturer and brand, with different levels of saltiness. The Chinese way of making braised meat is to use soy sauce instead of fish sauce, but without using red wine. When the braising liquid comes to a boil, add only a small amount of boiling water compared to the braising method, and when the braising liquid comes to a boil again, season the broth and add a little sugar or salt depending on the amount of soy sauce you have. However, the process of seasoning the broth also depends on whether you want to simmer it longer to reduce the broth or vice versa. If you want to simmer it longer, season it until the broth thickens. Regardless of how you stew it, you should also consider using soy sauce or fish sauce when stewing, as this will make the stew more flavorful. The part that melts in your mouth is called “stewed meat.”

# THỊT BO` NÂ´U SÔ´T VANK

VÂ.T LIÊ.U — THU.C HA`NH

1. Boil water with sugar to make sweetened water: Boil 500g of pork (cut into pieces if the pork is large) with 3 liters of water + 150g of onions. Simmer gently and skim off the foam continuously until the broth is reduced to about 2 liters. Strain the pork and onions, then strain the broth through a sieve. If you have a pressure cooker, you only need to use 2 liters of water + 500g of pork, and cook for about 10–15 minutes (depending on the type of pot) to obtain a broth that is not too watery.

2. Select the type of wine: Red wine produced in Vietnam includes brands such as Àa` La.t, Thăng Long, Sapa, Phan Æang, etc. The quality and shelf life of these wines differ slightly from European red wines (vin rouge). Especially French red wine, which is of course well-known to those abroad, with various brands and vintages... the price and quality are also important. If you want to become a chef with a refined palate, and if conditions permit, you should taste and choose the type of wine you like best for cooking, and remember the most important thing: It is also a red wine, but depending on the type, it can have a slightly sour, slightly sweet, or slightly bitter taste... each different. Your red wine sauce dish will also change in flavor accordingly.

1. Select the type of beef and prepare it: Select the filet mignon (filet) cut, which is the lean meat located beneath the rib cage, within the ribcage, adjacent to the spine.

-Cut the meat into square pieces with sides of 3–4 cm. How important is it to cut the meat into large or small pieces?

-Season each kilogram of meat with: 2.5 teaspoons of salt + 0.5 teaspoons of pepper + 1 tablespoon of chopped green onions

minced garlic + 50cc of rice wine. Mix the meat and seasoning mixture thoroughly, then marinate the meat for 60 minutes in the refrigerator. If you want to use fish sauce, add 2 tablespoons of good-quality fish sauce over 40°C and 0.5 teaspoon of salt instead of the salt mentioned above.

-Prepare a large pan, place it on the stove with 3 tablespoons of cooking oil, and stir-fry. until the pan is very hot, add the meat and stir quickly and evenly for 2-3 minutes, until the meat is browned and cooked through, then turn off the heat, do not stir for too long.

-Transfer the meat and stir-fry sauce into a large pot, ready to cook the meat:

\*If using a pressure cooker: Add water to cover the meat, depending on the type of cooker you have, adjust the time allowed for the amount of meat used to cook the meat.

\*\* If using a regular pot: Pour water into the pot until it is higher than the meat, cover with a lid, and simmer until the meat is tender. While simmering, if you see that the water has evaporated, add more water. When the meat is tender, the simmering liquid should still cover the surface of the meat.

\*\*\* The process of tenderizing meat depends entirely on the type of meat. The meat you have, if you use filet, then the cooking time is not long because the meat is already tender, and we have already used water to cook it. You may have to cook it once to determine how long to cook it next time for a specific type of meat with a specific thickness. After cooking, the meat should still be “tender” and soft, even if it is cooked until tender, when you chew the meat, it feels like it is falling apart, which, according to Vietnamese culinary terminology, means that it is “overcooked,” meaning that the meat is tender but only has a fibrous texture. If it's not tasty anymore, then you can be sure that the beef you bought is the part that has “burned” down to the bone due to the bone being too hard.

-Prepare 1 tablespoon of cornstarch. or cornstarch (northern Vietnamese people often call it “dao” flour) dissolved in 1 cup of water, add it little by little to the tender meat while it is still boiling, stirring gently, observing that the broth has thickened, it is ready, it is not necessary to use all the cornstarch mixture, add 50cc of rice wine, bring it boils again... season to taste with a little salt or according to the customer's preference when eating.

\*LPu y´: A dish with a reddish-brown color that is slightly sticky. However, depending on the type of wine used for cooking, there is always a layer of golden oil on the surface of the sauce, which is very light in color due to the oil mixed with the wine. If you encounter a bowl of rice with a very light pink color, this is entirely due to the personal preference of the cook.

1. Preparation and presentation of the dish: Depending on preference, use fresh or dried bread, preferably large slices. If using dried bread, soak it in boiling water using a soft cloth. Divide the bread into bowls, add the meat and sauce, and mix well—the bread sauce has the consistency of a dry dish, without much liquid. — Sprinkle a little chopped onion and pepper on top of the meat. Serve with a few sprigs of cilantro, chili peppers, salt, fish sauce, vinegar... season to taste. The beef stew in Hanoi is also served with a bowl of meat and a bowl of rice topped with onions, spices, etc., depending on the customer's preference for more or less meat.

Finally, if you want the beef stew to be a “complete” Western dish, use fish sauce to season the meat, and after cooking, serve it with crispy bread.

# BU´N Ô´C

Northern-style bun oc is usually made with dâm bông (a type of fermented fish sauce), which is a bit hard to find in Saigon. Dâm bông gives it a slightly sour taste. and a hint of rice wine aroma. However, you can substitute it with fermented rice or tamarind juice.

1. Prepare some pork bone broth (simmer 300g of pork bones with 2.5 liters of water + 100g of onions + 2 teaspoons of salt, simmer to obtain 2 liters of broth, strain through a sieve, remove the pork bones and onions). Prepare some thinly sliced purple onions; finely chopped green onions; 150g ripe tamarind cooked with 1/3 liter of water until dissolved, then strain to obtain the sour liquid. Finely chop the chili peppers and stir-fry with a little oil, then add a little tamarind water to the mixture to give it a slightly sour and sweet taste.

2. Making snails: Some shops have staff who prepare the snails for customers after purchase, or you can buy the snails and prepare them yourself as follows: Take rice water and soak the snails you want to prepare, soak them for 12 hours to clean the mud, then remove the snails and rinse them again. Remove the shells, cut open the clams, scoop out the clam meat, remove the shells, and discard the intestines... Add salt to the clams and mix gently. Rinse it thoroughly several times with cold water through a sieve to make the fish truly clean and fresh.

1. Mix approximately 500g of rice flour with: 2 tablespoons of turmeric. Add a small amount of garlic (or 1 tablespoon of dried garlic powder) + 1 tablespoon of good-quality fish sauce + 1 teaspoon of salt + 1 tablespoon of finely chopped young ginger + 2 tablespoons of vinegar (the dish will be more flavorful than using cooking oil) + 1-2 tablespoons of vinegar or tamarind (depending on the acidity of the vinegar, adjust to taste), for 20 minutes, sauté 3 tablespoons of oil or vinegar with ½ tablespoon of chopped garlic, add the shrimp and stir-fry quickly, the shrimp cooks quickly, stir-fry for too long and the shrimp will become tough.

2. Make the sour sauce with sour fish: 500g ripe sour fish, clean, remove the bones, and cut into pieces. Heat 2-3 tablespoons

water or oil, add the tomatoes and stir-fry until tender. Add the vinegar mixture to the surface of the mixture, season with sugar, tamarind water, salt to taste, but it should be quite sour... simmer until the fish is tender, then add a little chopped green onion. Keep warm on the stove.

1. Prepare the sauce; add a small amount of aromatic herbs such as perilla, chili, lemongrass, ginger, and garlic. Add a little chopped ginger, lime, or other ingredients to taste.

2. Serving the dish: Divide the noodles into bowls, add the stir-fried ingredients to the noodles, drizzle with fish sauce to taste, sprinkle with fried shallots and chopped green onions, and top with a little stir-fried chili. Serve with fresh herbs, optionally seasoned with fish sauce mixed with water or not. If desired, serve with a bowl of stir-fried shrimp, dipped in diluted fish sauce mixed with vinegar for an extra flavor.

# XÔI VO`

Prepare the ingredients: a large bowl, a few dry, clean towels; a blender or food processor, spices, cooking oil, and finely ground white pepper.

VÂ.T LIÊ.U — THU.C HA`NH

1. Soak the rice — the process must be done 12 hours in advance, including: 1 kg of good quality rice, washed thoroughly, place the rice in a bowl, add water Cover the rice with water, let it soak for 12 hours. After soaking, drain the rice thoroughly, then spread it out on a tray or plate. Use a clean, dry cloth to gently pat the rice until it is completely dry, replacing the cloth when it becomes damp. After wiping the rice, mix in 1 teaspoon of salt + 3 tablespoons of cooking oil.

2.5 kg of green beans (the type of green beans that are dry and wrinkled, split into two, and then called green beans) With whole green beans, soak them in hot water for about 2 hours until they soften. Roast the beans in a pan until they are fully cooked and tender, then remove them and let them cool. use a mortar and pestle to grind the oil until it is smooth, then strain it so that the oil is smooth and the green oil is completely dry. If you are abroad and do not have a mortar and pestle, you can use a blender to grind the green beans into a smooth paste. (see illustration) and repeat two or three times until the oil is smooth and fine like powder.

3. After mixing the oil and salt into the rice, add the finely ground oil to the rice and mix thoroughly. During the mixing process, the dough must be thoroughly mixed to ensure that all the dough is evenly coated with oil and does not stick together.

1. Use a large pot with a small lid, specifically designed for steaming rice. Do not spread the rice too thinly each time.

1. Depending on the size of the pan, spread a layer of rice about 5 cm thick; the rice will cook faster and more evenly than if spread too thinly. Add plenty of water to the pot, bring it to a rolling boil, then place the rice pot on top, cover tightly, and steam the rice. 1 kg of glutinous rice takes approximately 35–40 minutes to cook. Once the rice is cooked, open the lid, sprinkle 2 tablespoons of ground cinnamon per 1 kg of sticky rice evenly over the rice, stir well, then remove from heat immediately without steaming further. (If you want sweeter rice, add 1–2 tablespoons of sugar.)

* Once the sticky rice is cooked, spread it out on a wide tray or clean basket, use a hand fan or electric fan, and fan continuously over the sticky rice, and use a wooden spoon to fluff the rice evenly so it cools quickly and the grains separate. Well-cooked sticky rice has grains that are evenly coated with oil and completely separate. If you don't do this step carefully, the rice will clump together. If there are only a few clumps, gently press them apart with your hands to separate the grains.
* Steam the sticky rice until cooked, then spread it out on a tray or clean cloth. Use a hand fan or electric fan to continuously fan the sticky rice. Then, use a spatula to gently mix the rice evenly to cool it quickly and separate the grains. Well-cooked sticky rice will have grains that are evenly coated with oil and completely separated. If you don't do this step carefully, the rice will clump together. If there are only a few clumps, gently press them apart with your hands to separate the grains.
* LPu y´: Sticky rice that sticks together is due to the rice being too moist, and the rice grains not being thoroughly dried after soaking. The rice grains do not stick together evenly, and the oil remains in the rice because the oil is not smooth and creamy. If you choose poor-quality glutinous rice, the green oil will also affect the quality of the sticky rice. Sticky rice is a dish that requires skill to prepare, as it can be easily crumbled into small pieces, but it can also be tightly packed into a ball.

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# CANH CHUA CA´ LO´C

VÂ.T LIÊ.U — THU.C HA`NH:

Divide into approximately 2 liters of soup. If you want to make more, multiply the ingredients accordingly, adjusting the amount of fish sauce to taste between 500 and 700 grams, and adding other ingredients as desired.

1. NPơ´c canh:

Boil 500g of pork belly + 2 ½ liters of water + 20g of purple onion + 1 teaspoon of salt. Simmer over low heat and skim off the foam continuously until the broth is reduced to about 2 liters, then remove the pork bones and shallots.

1. La`m chua nPơ´c canh:

The sour taste of Vietnamese sour soup varies depending on the region and the type of fruit used, such as tamarind in the North, star fruit in the Central region, or sour plum in the South. In the southern region, sour soup is always made sour using ripe tamarind fruit, while some people prefer to use fermented vinegar (made from banana, pineapple, or grape) or lime. The sour flavor must be created using fruits, not industrial chemical vinegar.

-If using ripe mangoes, peel and remove the seeds, extract the mango juice, use about 200g to boil with one cup of water until the mango dissolves, strain out the seeds and collect the mango juice.

-If using green mangoes, peel the mangoes, add them to a pot of water, and use about half a mango; If using green mangoes, cut them into pieces and add about 3–4 pieces to the pot... Boil for a few minutes until it tastes sour, then turn off the heat and remove the fruit.

-If using fruit vinegar, simply add it to the water and stir until it has a sour taste.

-After boiling the water, add 200g of ripe tamarind cut into pieces and 150g of ripe pineapple cut into pieces to 2 liters of water. Adjust the seasoning with a little salt to taste, as we will be adding more fish later. Heat the fish sauce mixture on the stove.

1. LA`M CA´:

You can use the following types of sweet potatoes to make sour soup: Clean the sweet potatoes, peel them, and cut them into thin slices; catfish, snakehead... are similar and most familiar to those of you abroad, such as basa (catfish) from Vietnam, which is exported with its skin. Cut into slices or pieces and, of course, you must remove the bones before cooking. Season each kilogram of fish with: 1 tablespoon of good fish sauce + 1 ½ teaspoons of salt + ½ teaspoon of pepper + 1 tablespoon of minced purple onion, Mix well and let the fish marinate for 40 minutes, then place the fish in the refrigerator during the marinating time.

1. PHU. KIA VA` CA´C LOA.I ÆAU ĂN KE`M:

Prepare a small amount of each ingredient:

**Silver carp:** Wash it thoroughly and let it drain.

**Rice paddy herb** (also called **ngo om herb**): Pick the tender parts, snap them into short 5 cm pieces, and wash them.

**Okra:** Cut off the stems and slice them thinly on a diagonal.

**Taro stems:** Peel them and cut them into short, slanted pieces.

**Shallots:** Peel a few shallots, slice them thinly, and fry them in a little oil until golden. Take them out with a slotted spoon and let them drain.

**Garlic** and **culantro:** Mince a small amount of each.

**Herbs** and **lettuce:** Pick and wash a small amount.

**Dipping sauce:** Depending on your preference, you can either use pure fish sauce with a few drops of lime juice and some thinly sliced fresh chili, or you can make a **tamarind fish sauce**. To make the tamarind fish sauce, mix one part fish sauce with three or four parts of filtered water (adjusting for the saltiness of the fish sauce). Add a little sugar for a sweet taste. Finally, gradually add a little bit of cooked or blended tamarind pulp to give the mixture a slight sourness. You can also add chili to your liking.

1. LA`M CHÍN VA` TÆÌNH BA`Y MO´N ĂN:

### Preparing a Simple Sour Fish Soup

For a simple bowl of sour fish soup to serve at the dinner table, just drop the marinated fish and fish organs into boiling broth until they are cooked. Put a small amount of bean sprouts at the bottom of a bowl, then ladle the soup and fish into the bowl. Arrange a small portion of each type of vegetable on top of the soup. Finally, sprinkle with fried shallots, chopped scallions, and a pinch of ground pepper. You can eat this sour soup with rice or noodles. Dip the fish in fish sauce and enjoy it with fresh vegetables on the side.

### Serving a "Hot Pot" Style

For a banquet or party, you can serve this dish in a hot pot style, allowing guests to add as much fish, vegetables, and other ingredients as they want. To do this, bring a hot pot filled with the soup to the table, prepared just like the individual bowl. At the same time, serve a small platter with a dipping sauce (either a pure salty fish sauce or the tamarind fish sauce) where guests can place their fish. Serve all the other ingredients—various vegetables, noodles, etc.—on separate plates.

Keep a separate pot of the sour broth and the marinated fish on the side. As needed, add more broth to the hot pot and drop in the fish to cook. If you are serving a large number of guests, it's a good idea to steam the marinated fish first and keep it separate. When a guest wants fish, they can just add the pre-cooked fish to the hot pot to warm it up. If you cook a large amount of fish directly in the broth, the fish pieces can easily break apart and won't be as good.

### Cooking for a Crowd

This method of cooking sour fish soup with a pork bone broth is often used for commercial purposes or for large gatherings, but it is not necessary for a simple family dinner. To make a small bowl for your family, you can simply sauté about 400 grams of ripe, chopped tomatoes and pineapples in 2 tablespoons of oil. Then, add a little less than 2 liters of boiling water. Adjust the sourness of the soup to your taste using tamarind, starfruit, dracontomelon, vinegar, or whatever you prefer. Then, add about half a kilo of marinated fish and cook it until done. Taste and season the soup again before serving it in a bowl with the various garnishes like bean sprouts and taro stems.

### Additional Vegetables

The Mekong Delta region of Vietnam has a wide variety of vegetables. In addition to the common ingredients for sour snakehead fish soup, some people enjoy serving a separate plate of other vegetables like bitter herbs, sesbania grandiflora flowers, or water mimosa. Guests can simply dip these vegetables into the boiling fish hot pot to cook them.

# MIÊ´N LUON

1. LA`M LUON:

### 500g of Live or Frozen Eels

**If you have frozen eel**, simply thaw it and marinate it the same way you would with live eel.

**If using live eel**, choose smaller eels with a body circumference of about 2.5-3 cm. This size is perfect for stir-fried glass noodles, stir-frying, or making eel porridge, as the meat is always firm and flavorful. Larger eels are better for braising with coconut water or for hot pot.

### Preparing Live Eels

At most markets, the vendors will clean the eels for you. However, if you need to do it yourself, there are several ways to remove the slime using ash, salt, or vinegar. The simplest way is with vinegar.

Use a pot and pour in a full bowl of vinegar. Put all the eels into the pot and cover it. After a few minutes, the eels will weaken and may even die. The vinegar will also help the eels shed their slime, leaving them clean and white. (Remember to wear kitchen gloves!)

Using a small, sharp pair of scissors, cut open the eel's belly from the throat down to the anus. Remove all of the internal organs. Rinse the eel thoroughly and repeatedly until it is completely clean.

You can either cut the eel into 7-10 cm sections or leave it whole. Don't throw away the head; it contains some very tasty meat, even if it's not a lot.

### Marinating and Cooking

Marinate the eel with 1 tablespoon of minced shallots, 1 teaspoon of salt, ½ teaspoon of pepper, and 1 tablespoon of fish sauce (if desired). Let it sit for 30 minutes, then steam the eel until it's cooked. Pick out the meat, discard the bones, and set the steaming liquid aside.

After you have the eel meat, marinate it a second time with another ½ tablespoon of minced shallots, ½ teaspoon of salt, and ⅓ teaspoon of pepper. Quickly stir-fry the eel with 1 tablespoon of cooking oil and 1 tablespoon of hot water. Don't overcook it, just enough so the eel isn't dry.

1. LA`M MIÊ´N SO.I:

### Preparing Glass Noodles

You will need **200g of dry glass noodles**. Glass noodles, also known as vermicelli, have thin, translucent strands. In Vietnam, **Song Than Quy Nhon vermicelli** is considered one of the best. It's known for its sweet flavor from mung bean flour, and the noodles are soft yet chewy. They don't get soggy or sticky when cooked and remain translucent. There are many other brands from Vietnam, as well as Thailand and China, so choose one with these qualities.

Soak the noodles in cool, filtered water for **5-7 minutes**, just until they are soft enough to bend. We will cook them completely when stir-frying. Don't over-soak them, as they will become too soft and difficult to stir-fry well. Once they're ready, drain them and cut them into short sections.

### Other Ingredients

Have your cooking oil ready, along with **1 teaspoon of minced shallots**, **2 tablespoons of finely chopped scallions**, and a little **coriander**. Take the liquid from steaming the eel and mix in **3-4 tablespoons of hot water**. Season this mixture with a little salt and pepper to your taste.

1. XA`O MIÊ´N:

Put 2 tablespoons of cooking oil in a pan and sauté the minced shallots until fragrant, being careful not to burn them. Pour in half of the eel's steaming liquid and lower the heat. Add the noodles and gently stir-fry them (it only takes a few minutes to cook 200g of noodles). Watch the noodles to see how much they expand, as this depends on their quality. If needed, add the rest of the eel liquid a little at a time, continuing to stir until the noodles are soft and evenly cooked.

Finally, add the eel meat and chopped scallions to the pan and toss everything together. Turn off the heat and transfer the noodles to a serving plate. Garnish with coriander and a pinch of ground pepper. You can serve this dish with soy sauce, pickled chili, or a pure fish sauce mixed with lime and chili.

### Serving Suggestions

Another way to present the dish is to arrange the cooked noodles on a plate, then top them with the eel meat and coriander for a more appealing look. When you're ready to eat, you can mix it all together.

Cooking instructions have their limits because some types of noodles are of very poor quality and can become mushy and sticky when stir-fried. A well-made dish will have noodles that are soft, separate, and have absorbed the sweet flavor from the eel's steaming liquid. If you have a lot of liquid left after steaming the eel, you don't need to add hot water; just season the liquid and use it as is.

Some people prefer to use pork or chicken broth instead of hot water to mix with the eel liquid, which can enhance the flavor of the noodles.

# CA´ KHO

VÂ.T LIÊ.U — THU.C HA`NH

Vietnamese braised fish can be categorized into two main types.

The first is **braised fish with sauce (cá kho nước)**. This dish is slightly less salty and has a lot of liquid, which is meant to be poured over rice or vermicelli noodles. This style is often made with saltwater fish like tuna, mackerel, trevally, and small blackfish.

The second type is **dry braised fish (cá kho khô)**. This dish is rich and flavorful. It's cooked until most of the liquid has evaporated, but it's not completely dry. This style is typically made with freshwater fish like snakehead fish, basa fish, goby, or anchovies, but some small saltwater fish like mackerel and blackfish can also be cooked this way.

Depending on the region and personal preference, these dishes can include other ingredients besides the typical spices. These might include ripe pineapple, ripe jackfruit pulp, a local taro stem variety (chột nại), sugarcane, or pork belly. Some people even use brewed tea to reduce the fishy smell.

Here are the basic steps. You can add the extra ingredients you find available.

### Ingredients

**Seasoning:** Prepare salt, pepper, fish sauce, sugar, and **caramelized sugar syrup (nước màu dừa)**. This syrup is a form of caramel made from sugar that's been cooked until it's thick, has a bitter-burnt taste, and a deep reddish-brown color. In Vietnamese cooking, this syrup is often used to braise fish and meat to add a sweet-bitter flavor and a beautiful color

**Optional Add-ins:** You can use extras like:

Ripe pineapple, cut into small pieces.

Ripe tomatoes, seeded and cut into small pieces.

Ripe jackfruit pulp (the fibrous part of the ripe jackfruit).

Sugarcane, peeled, cut into 5 cm sections, and then sliced thinly.

Salted taro stems.

### Braised Fish with Sauce (Cá Kho Nước)

This style of braising is typically made with saltwater fish like tuna, mackerel, blackfish, or flying fish. Mackerel and tuna are often cut into thick slices (about 1.5-2 cm). Smaller fish like blackfish or flying fish can be braised whole (after being cleaned and descaled) if they are about 15-20 cm long. If they're bigger, you can cut them into sections.

**Choosing a pot:** Use a pot that's just big enough for the fish. For example, if you plan to braise six large slices of tuna, choose a pot that allows you to arrange them in a single layer on the bottom. This is a small secret to ensure the fish is evenly cooked. In a traditional Vietnamese family meal, you don't cook a large quantity of one dish. However, if you're cooking for a large group (for example, for a banquet), you'll need a bigger pot and you'll have to layer the fish. Just be aware that the bottom layer will likely taste the best.

**Proportion and Marination:** For about **500g of tuna** or other similar fish, arrange the slices in the pot. Sprinkle about **50g of sugar** evenly over the fish. If you've used that many tablespoons of sugar, add a similar amount of fish sauce, along with **½ teaspoon of pepper, 1 teaspoon of salt, 20g of crushed shallots, ½ tablespoon of caramelized sugar syrup, 2 whole red chilies (about 15-20g), and 1 tablespoon of cooking oil or lard.** Cover the pot and let it marinate for at least an hour to let the fish absorb the flavor. The sugar is what helps the fish firm up and absorb the other spices, not the salt or fish sauce. The caramelized sugar syrup gives the sauce a beautiful golden-brown color. If you use too much, the sauce will turn dark brown and taste bitter.

**Optional Add-ins for a Richer Flavor:** You can add **100g of pork belly** (cut into small pieces), **50g of ripe pineapple** (cut into small pieces), or **50g of ripe, seeded tomatoes** (cut into small pieces). You can also line the bottom of the pot with about **100g of peeled, chopped sugarcane**. You can use any or all of these ingredients to add more depth to the flavor.

**Adding Tea:** Some people from Central and Northern Vietnam have a habit of adding brewed tea to their braised fish. Using about **50 ml of fresh green tea** or a mild Thai Nguyen tea per 500g of fish will make the flavor more delicate, enhance the aroma, and eliminate any fishy smell. If you're abroad and can't find green tea, you can use black tea bags like Lipton, but avoid any sweetened teas with lemon or ginger flavors.

**Braising the Fish:** After marinating, place the pot on the stove over medium heat. Add enough boiling water to cover the fish by about 2-3 cm. When the water boils, reduce the heat to a simmer and cook for about 45 minutes. Keep an eye on the water level; if it gets low, add more boiling water to ensure the fish stays submerged. The fish is done when the meat is firm and there's about 1-2 cm of sauce left.

**Seasoning the Sauce:** Since this dish is often eaten with vermicelli noodles, it's typically less salty. After cooking, you can add more salt or sugar to your liking. Be careful with the fish sauce, as some varieties can add a sour taste instead of just saltiness if you use too much. You can also mash some garlic and chili, add some of the braising liquid, and thin it out with a little hot water before adding salt, sugar, and fish sauce. This makes a lighter sauce that's perfect for pouring over noodles and chopped fresh vegetables like cucumber.

**For a Denser Flavor:** If you want a richer, more concentrated flavor, continue to simmer the fish over very low heat until the sauce is reduced. However, because you started with a lot of liquid, the texture of the fish will be different from the "dry braised" method.

### Ca´ kho khô: 1. Dry Braised Fish (Cá Kho Khô)

This style of braising is most commonly used for freshwater fish. You'll typically use:

**Snakehead fish** (also called "cá tràu" or "cá quả" in Central Vietnam)

**Basa fish** (or other types of catfish), sliced thin

**Goby, anchovies, or other small fish**, cleaned well

### Seasoning and Marinating

For **500g of fish**, arrange the pieces in a single layer in a pot. Sprinkle **100-120g of sugar** evenly over the fish. Then, add a similar amount of fish sauce, along with **½ teaspoon of pepper, 1 teaspoon of salt, 20g of crushed shallots, ½ tablespoon of caramelized sugar syrup, 2 whole red chilies (about 15-20g), and 2 tablespoons of cooking oil or lard.** Be careful not to break the chilies.

Cover the pot and let it marinate for at least an hour, or until all the sugar has dissolved and the liquid covers the fish. If your fish is large and the liquid doesn't cover it, you'll need to add a bit more sugar and fish sauce in equal parts.

### Cooking

Place the pot on the stove. Start with a medium flame. As soon as the braising liquid starts to simmer, reduce the heat to a very low flame. The liquid should barely be bubbling, just enough to create steam. **Do not add any more boiling water.** The fish will cook in the liquid created by the melted sugar and dissolved salt.

Taste the liquid and adjust the seasoning to your preference by adding more sugar or salt. With the large amount of sugar and fish sauce already used, you'll likely only need to add a little more salt if the fish sauce quality is poor.

Simmer the fish for about an hour. Occasionally, gently shake the pot to turn the fish pieces. Continue to cook until the liquid has almost completely evaporated and has thickened into a glossy glaze. The fish should be firm and have a deep reddish-brown color.

### Braised Fish with Black Pepper (Cá Kho Tiêu)

Braised snakehead fish or anchovies with black pepper is simply a version of **dry braised fish with extra pepper**. When the braising liquid starts to thicken, sprinkle in some powdered pepper to add a fragrant, spicy kick. Be careful not to add too much, as a large amount of pepper can create an unpleasant, bitter aftertaste.

### Tips and Tricks

**For more sauce:** If you want more sauce to pour over rice or sticky rice, add a little boiling water to the pot after the fish is cooked and has absorbed the flavor. Let it come to a quick boil, and then you're done.

**Adding extras:** In Central Vietnam, it's common to add a layer of other ingredients like **taro stems or jackfruit pulp** at the bottom of the pot (about 2 cm thick) before adding the fish. The braising liquid will be absorbed by these additions, making them a delicious side dish.

This text appears to be a collection of Vietnamese recipes. Here is the translation, with each recipe section clearly marked.

### **Sweet Sticky Rice**

**INGREDIENTS - INSTRUCTIONS**

This recipe is for all three types of sweet sticky rice: green bean, peanut, and black bean. You can make each type of bean sticky rice separately and cook it with glutinous rice as you prefer.

**Cooking by steaming:** This is the easiest way to cook sticky rice. It makes delicious sticky rice and, most importantly, you never have to worry about burning it, which can be a problem with other methods. If you cook it by adding water to the pot with the rice, it's very easy to end up with rice that's both undercooked and mushy! Therefore, you need a steamer with a perforated tray on top. The tray should have small holes that allow steam to rise but prevent the grains of rice from falling through. This type of steamer is available at most Asian and European supermarkets.

**For all three types of beans:** Before preparing, soak the beans in cold water and skim off any floating, bad, or shriveled beans.

**Preparing peanuts and black beans (the same method):** These two types of beans have hard skins and must be softened before they are steamed with the sticky rice. For shelled peanuts and black beans that have been washed, place them in a pot. Add hot water, bring to a boil for a few minutes, then turn off the heat. Let the beans soak in the hot water for about 1 hour. Discard the water from this first boil. Add hot water a second time and cook on low heat until the beans are tender. The cooking time can be quite long—from 1 to 3 hours, depending on the amount and quality of the beans (dry or fresh). While cooking, check the water level; if it drops below the beans, add more boiling water. If you have a pressure cooker, using it to cook the beans will be faster and make them softer and more delicious. Once the beans are cooked, drain them. Do not use the bean water for the sticky rice, but don't throw it away. You can add a little salt or sugar to it to make a refreshing and healthy drink.

**Preparing green beans:** Dried green beans usually come in two forms: whole with the skin on, or hulled and split, sometimes called "split green beans." People usually use the split type for cooking sticky rice. Wash the beans thoroughly, drain them, and then boil water. Pour the boiling water into a large pot or bowl, add some cold water to make it lukewarm, and soak the beans for about 2 hours. Before steaming with the sticky rice, drain the beans well in a colander.

**Glutinous Rice:** Wash the glutinous rice, soak it in lukewarm water for about 1 hour, and then drain it well in a colander before steaming. Mix 1 teaspoon of salt with every 1 kg of glutinous rice.

**Steaming the Sticky Rice:** The typical ratio is 1 kg of sticky rice to 400g of beans. Mix the glutinous rice evenly with your chosen, prepared beans. Prepare a steamer with plenty of water and bring it to a rolling boil. If you have pandan leaves, wash about ten of them and spread them on the steamer tray. The pandan leaves will make the sticky rice more fragrant. Add the rice and bean mixture to the steamer tray and cover it tightly. After 15 minutes, open the lid, stir the mixture evenly, and then cover it again. Continue steaming. After about ten more minutes, stir the rice again. Depending on the amount of rice you're steaming, you may need to stir it several times until the grains look translucent and are tender. Once cooked, turn off the heat and keep the sticky rice in the steamer to stay warm. Serve it hot as needed. If you're cooking a large quantity, like 3-4 kg of rice, in a large steamer, sprinkle a little cool, filtered water over the surface of the rice each time you stir it.

**Making Salted Peanut and Sesame Topping:** You can adjust the amounts to your liking:

100g of roasted peanuts, husked and finely ground.

50g of roasted white or golden sesame seeds, finely ground.

Mix the peanuts and sesame seeds. Add about 50-70g of sugar, depending on your taste, and finally, add about 1/2 teaspoon of salt to enhance the savory flavor.

If you have dried coconut, shred it.

**NOTES**

Scoop the sticky rice onto a plate, spread shredded coconut on top, and sprinkle the peanut and sesame mixture evenly over the surface. It's best to eat it hot. If you let it cool, the sticky rice will become hard, though if you use good quality rice, it can remain soft for half a day if you keep it tightly covered to prevent the surface from drying out. If you want to reheat sticky rice from the next day, steam it again in a small pot. Do not use a microwave; it will heat the rice but make it dry.

With the steaming method, if you don't use beans and just use soaked glutinous rice, you'll get plain sticky rice. You can eat it with Chinese sausage, soy sauce, shredded pork floss, braised pork, or various roasted meats.

Finally, if you have glutinous rice and beans but can't find a steamer and only want to cook less than 1 kg of rice, you don't need to soak the rice. Just wash it, drain it, add a little salt, and cook it in a rice cooker. However, you still need to prepare the beans as instructed. Remember to add water only about 0.5 to 1 cm above the surface of the rice. Press the ON button and trust the cooker. Depending on the quality of the rice, if it's too mushy, add less water next time, or vice versa.

### **Sweet and Sour Pork Ribs**

**INGREDIENTS**

**This part is prepared about 2 hours in advance:** 150g each of carrots and white radish. Peel, carve into flowers, and slice them thinly (about 3 mm). Soak them in a sweet and sour vinegar mixture. To make the mixture: Depending on the strength of your vinegar, use about 50cc of vinegar and add about 100cc of filtered water. The mixture should be slightly sour. Add sugar gradually, stirring until it dissolves, to create a slightly sweet taste, but the sourness should be more pronounced. Once you are satisfied with the taste, add 1/4 teaspoon of salt to make the mixture richer. The taste is determined by the person mixing it. Before cooking, remove the vegetables from the mixture and drain.

500g of young pork ribs, cut into 2-finger-sized pieces. Marinate them with 1 teaspoon of salt, 1/2 teaspoon of pepper, and 100g of minced shallots (or white onions, as preferred). Let the meat marinate for at least 30 minutes.

100g of tomatoes. Blanch them in boiling water, peel, slice, remove the seeds, and mince or blend finely.

**INSTRUCTIONS**

Heat a pan, and sauté 2 or 3 tablespoons of cooking oil with 2 minced garlic cloves. Don't let the garlic burn. Add the ribs and stir-fry until golden. Then, add the minced tomatoes with a little boiling water, just enough to cover the meat. Cover the pan and let it simmer on low heat until the water is almost gone and the meat is tender.

Keep the heat on low. Add the carrots, white radish, and pickled shallots (if using) and stir-fry evenly for a few more minutes to let the ribs absorb the sweet and sour flavor.

Mix 1 tablespoon of cornstarch with 1/2 a cup of cold water. Slowly pour the cornstarch mixture into the pan while stirring until the sauce thickens slightly. You don't have to use all of the cornstarch mixture. You can also add 1 teaspoon of sesame oil.

Depending on your taste, you can re-season it with a little salt or serve it with salt, pepper, soy sauce, and fresh chili.

Plate the ribs, garnish with cilantro, and sprinkle with more pepper.

**Note:** If you like, you can add about 1/2 tablespoon of thinly sliced young ginger, soaking it in the vinegar mixture with the carrots and radish. If it's a holiday or you have pickled shallots ready, use about 100g (cut in half if they're large) along with the white radish and carrots. It will make your sweet and sour pork ribs more appealing. However, the pickled shallots must have been pickled for at least 5 days, or they will still have a strong, pungent taste.

### **Clam Rice**

**INGREDIENTS**

3 - 5kg of fresh clams with shells.

1 can of good-quality rice.

**Side vegetables:** lettuce, various herbs... picked clean, washed, and cut into large strips. You can also use young banana flower, taro stems, or tart starfruit, cut into thin strips or slices.

**Spices and condiments:** chili powder fried with a little garlic oil, fresh chili, minced fresh garlic, roasted sesame seeds with salt, salt, fried pork rinds or crispy fried pork fat, thinly sliced young ginger, crispy fried peanuts, and a watery Hue-style fermented shrimp paste mixed with a little hot water.

Cooked white sweet potatoes, cooled and cut into small pieces.

**INSTRUCTIONS**

Wash the clams thoroughly, and place them in a pot. You don't need to add water. Cover the pot. In just a few minutes, you'll see steam, and the clams at the top of the pot will begin to open. Remove the pot from the heat. Use a thick cloth to hold the handle, and shake the pot vigorously to help the clam meat separate from the shells. Discard the shells and use a sieve to collect the clam meat. The clams will release a lot of water on their own. Let this clam water settle, then carefully pour the clear liquid into another pot. The cooking water is a cloudy white color. Keep the clam water hot on the stove and add a few slices of ginger if you like.

Cook the rice. Fluff the rice. Let it cool.

**PRESENTATION**

Arrange a plate of clam meat. Place each condiment in a small dish or bowl. Have a plate of cool rice and a plate of the various vegetables. Have a bowl of very hot clam water.

To eat, put the vegetables, rice, and a few small spoonfuls of clam meat into a bowl. Pour just enough hot clam water over the rice to moisten it. The main seasonings for taste are the salt and the watery shrimp paste. Add the spicy condiments gradually and the other toppings as desired. Mix everything well before eating.

### **Quang-Style Noodles (Mì Quảng)**

**INSTRUCTIONS - INGREDIENTS**

**Quang-style Noodles**

The noodles are soft and come in three colors: white, light charcoal gray, and yellow from turmeric. The yellow noodle is the most common and characteristic of Mì Quảng. The noodles are made from fresh rice flour—similar to how steamed rice rolls are made—and the batter is mixed with turmeric powder. The noodle sheets are nearly 5 mm thick. After steaming, the sheets are coated with peanut oil and then cut into large strips. The noodles have a fragrant aroma of fresh rice flour and peanut oil. This is a fresh dish and cannot be stored for long. Good quality noodles are still glistening with peanut oil. If you leave them overnight and try to re-blanch them, they will not be as good.

**BROTH FOR MÌ QUẢNG**

Simmer about 500g of pork bones with 3 liters of water and 50g of onion. Reduce the liquid to 2 liters for the broth. When simmering, use low heat so the water just simmers gently, and skim the foam immediately to keep the broth clear. Remove the bones and onion. Season the 2 liters of broth with 1 teaspoon of salt and a small spoonful each of pepper, MSG, and sugar. Keep the broth hot on the stove.

If you want to add pork knuckle or ribs, cut the meat into pieces, marinate 1 kg of meat with 1 teaspoon of salt and a small spoonful of pepper for about 30 minutes, and then add it to the broth to simmer until just tender. Remove the meat. For every 1 kg of meat you add to the broth, add an extra 1 liter of boiling water.

Heat about 3-4 tablespoons of cooking oil with 1 tablespoon of annatto seed powder until golden. Remove the annatto seeds and save the oil.

**Stir-fried shrimp and pork:** Depending on how much you want to make, the amounts of shrimp and pork are usually equal. Try with 300g of fresh black tiger shrimp or white shrimp, with the heads, antennae, and legs removed, and 300g of pork loin or pork belly, sliced thinly. Marinate the shrimp and pork with 1/4 teaspoon of salt, a small spoonful of pepper, 1/2 tablespoon of fish sauce, and 1 tablespoon of minced shallots. Let it sit for 20 minutes. Stir-fry the shrimp and pork with about 2 tablespoons of cooking oil. Then add a few ladles of the broth, just enough to cover the shrimp and pork, and cook for a few more minutes until done. Add the annatto oil just enough to give the shrimp and pork a nice reddish-orange color. If you add too much, the dish can become greasy. Keep the stir-fried shrimp and pork hot on the stove.

**SIDE DISHES**

**Vegetables:** Cut lettuce into 2cm pieces. The most commonly used herb is mint, which should be cut into small pieces along with other herbs. You can also use sliced water spinach and shredded banana flower. Mix all the vegetables after washing them clean and soaking them in a 5% solution of potassium permanganate.

Roasted peanuts, husked and finely ground.

Minced scallions and coriander.

Chili oil (sauté a few smashed garlic cloves in a little oil, add chili powder, stir quickly, and turn off the heat immediately).

Crispy fried shallots.

Toasted sesame rice crackers.

Lemon, chili, and pure fish sauce.

**PRESENTATION**

In a large bowl, place a little of the assorted vegetables, then add the noodles, filling the bowl about 2/3 full. Ladle a little broth over the noodles and vegetables to moisten them. Add some of the stir-fried shrimp and pork with its sauce. Sprinkle with a little ground peanuts, fried shallots, and minced scallions/coriander. (If using pork knuckle or ribs, reheat them in the broth before adding to each bowl.) Serve with a plate of vegetables, chili oil, lemon, fresh chili, fish sauce, and toasted sesame rice crackers. When eating, add seasonings to your liking and crumble the toasted rice cracker into the bowl and mix well.

Mì Quảng is a "dry" dish. The broth is only used to moisten the ingredients. Traditionally, Mì Quảng only has shrimp and pork. Adding chicken, pork knuckle, heart, or other meats is a personal preference.

### **Braised Pork with Coconut Water**

This recipe is for 6 people. This dish is great with hot rice and pickled vegetables and is especially suitable for cool weather.

**INGREDIENTS:**

1/2 kg of pork loin or thigh

1 fresh coconut

1 cup of boiling water

Good fish sauce

4 cloves of garlic

1 piece of palm sugar

Spices

Hard-boiled eggs

**INSTRUCTIONS:**

Cut the pork into 8 or 10 square pieces. Marinate the pork with minced garlic, palm sugar, and fish sauce for about 1 hour to absorb the flavors.

Cook the pork and duck eggs (or chicken eggs) until the sauce reduces and the meat is firm. Pour in the coconut water and 1 cup of boiling water. Turn the heat up high. Once the coconut water boils, skim off the foam, turn the heat down to a low simmer, cover the pot, and braise until the meat is very tender. Season to taste.

Serve on a plate. You can cut the large meat pieces into smaller, bite-sized ones, and cut the eggs in half or into four pieces.

### **Sweet and Sour Tamarind Crab**

This is a favorite seafood dish for many people. Although the preparation is a bit complex, it offers a very appealing flavor.

**INGREDIENTS:**

2 mud crabs: 0.5-0.6 kg each

Tamarind water: 1/2 cup

Onion: 1 bulb, cut into wedges

Minced scallions: 2 spoons

Cornstarch: 1 small spoon

Sugar: 2 small spoons

Ground pepper, salt, fresh chili, ginger (julienned)

**INSTRUCTIONS:**

Clean the crabs. Fry the whole crabs in oil, then remove the shell and gills. Cut the crab into four pieces, saving the shell for garnish.

Mix the tamarind water with sugar, cornstarch, ground pepper, and salt. Taste it; it should be mildly sour and have a pleasant taste.

Sauté minced shallots, stir-fry the onion wedges (quickly), and then add the crab. Stir-fry evenly. Add the mixed tamarind water and stir. Sprinkle in a little cornstarch. Season with spices, add the minced scallions, ginger, and chili, and stir well.

Arrange the crab pieces to look like a whole crab, upside down with the shell on top, and garnish with vegetables, carved radishes, corn, and pineapple.

### **Fish Rolls with Pork and Mushroom**

This is a delicious and nutritious dish. It has the fragrant taste of fish and mushrooms, and a rich flavor from the spices. This dish should be eaten hot with fresh vegetables and rice paper.

**INGREDIENTS:**

Fish fillet: 500g

Pork: 350g

Shiitake mushrooms: 100g

Chicken eggs: 3

Wheat flour: 100g

Sweet and sour sauce: 100ml

Fish sauce, pepper, scallions

**INSTRUCTIONS:**

Slice the fish into thin fillets. Mince the pork. Mince the shiitake mushrooms and dried shallots. Mix the minced pork, shiitake mushrooms, dried shallots, and spices thoroughly.

Form the mixture into rolls and coat them with egg and flour. Fry until golden and serve with sweet and sour sauce.

### **Jackfruit Salad with Shrimp and Pork**

This dish is often served as an appetizer and also helps to balance the richness of main courses that are high in fat and protein. We wish you success with this recipe.

**INGREDIENTS:**

500g of boiled young jackfruit

300g of fresh shrimp

200g of pork belly

2 lemons

2 chilis

2 tablespoons of fish sauce

100g of granulated sugar

50g of roasted peanuts

20 crispy fried shrimp crackers

50g of Vietnamese coriander

50g of garlic

**INSTRUCTIONS:**

Wash the boiled jackfruit with cold water, remove the seeds, and cut into thin slices. Boil the shrimp and peel them. Boil the pork belly and cut it into thin strips. Chop the Vietnamese coriander into small pieces.

Squeeze the juice from the lemons and mix it with 3 tablespoons of sugar.

Mix the fish sauce, sugar, minced garlic, and minced chili.

Heat 4 tablespoons of cooking oil in a pan, and sauté 2 tablespoons of minced garlic until fragrant.

**How to mix the salad:** Mix all the ingredients above with the fish sauce mixture, the lemon and sugar mixture, and the fried garlic. Taste and adjust. Serve on a plate, sprinkle with peanuts, and garnish with chili flowers and cilantro. Serve with shrimp crackers and sweet and sour fish sauce.

### **Jellied Meat**

This dish is perfect for cool weather. The finished product should be tender but not mushy, and the liquid should set properly.

**INGREDIENTS:**

1 pork knuckle (about 1 kg)

200g of pork skin

50g of Dutch green beans (flat beans)

50g of wood ear mushrooms

15ml of good fish sauce

Spices

Carrots

Pickled shallots for garnish

**INSTRUCTIONS:**

Scrape and wash the pork knuckle and pork skin thoroughly. Place them in a pot, cover with water, and blanch them. Remove from the pot and let them cool. Cut them into thin, even pieces. Discard the old water. Put all the meat into a new pot of fresh water to cook again. Season with fish sauce, salt, and MSG. When the meat comes to a boil, skim off all the foam and continue to cook until a fork can easily pierce the meat, which means it is done. Remove from the heat and season again to taste.

Cut the Dutch green beans into short pieces and split them in half. Thinly slice the wood ear mushrooms. You can also carve the carrots into flower shapes. Blanch everything in boiling salted water, and then drain.

Arrange the green beans, carrots, and wood ear mushrooms at the bottom of a mold or bowl. Ladle the meat into the mold and let it cool. Place it in the refrigerator. When ready to serve, use a knife to loosen the edges of the meat, and turn the mold upside down onto a plate.

### **Mud Crab Sautéed with Ginger and Onion**

When cooking seafood, if you are not careful, it can turn out fishy and lose its flavor. But with this recipe, you will easily have a delicious dish to improve your family meal.

**INGREDIENTS:**

2 mud crabs, 0.3-0.5 kg each

1 chicken egg

1 onion, cut into wedges

2 tablespoons of minced dried shallots

Scallions, cut into sections, fresh ginger, carved into flowers and thinly sliced

Wheat flour, ground pepper, salt, fresh chili...

**Sauce:** mix a little water with 1 tablespoon of sugar, 1 tablespoon of cornstarch, and 2 tablespoons of oyster sauce.

**INSTRUCTIONS:**

Clean the mud crabs, remove the gills and shell, and drain. Marinate them with minced dried shallots, ground pepper, salt, and a little sugar to absorb the flavors (15 minutes). Then, add the beaten egg to marinate with the crabs.

Coat the crabs in dry wheat flour and then fry them until golden. For large crabs, cut them in half. For small crabs, leave them whole.

Heat a pan, add oil, and sauté the dried shallots until fragrant. Add the onion wedges and stir-fry quickly. Add the sliced chili and the fried crabs and stir-fry quickly. Then, add the sauce and the cut scallions and stir evenly.

Garnish with vegetables and carved radishes.

### **Seafood Spring Rolls**

On a weekend, you might have some free time to try making some special dishes to treat your friends. With this recipe, you can make a delicious meal for your family.

**INGREDIENTS:**

Spring roll wrappers: 2 stacks

Crab meat: 200g

Fresh shrimp: 200g

Glass noodles: 100g

Shredded coconut: 30g

Duck eggs: 2

Pork shoulder: 200g

Wood ear mushrooms + shiitake mushrooms, fresh vegetables

Carrots, scallions, fresh vegetables

Vinegar, chili, garlic, peppercorns, cooking oil

**INSTRUCTIONS:**

Soak the wood ear mushrooms, shiitake mushrooms, and glass noodles until they soften, then cut them into small pieces. Soak the crab meat to dissolve any ice and remove any hard shells. Peel the fresh shrimp, remove the tails, and mince. Peel and julienne the carrot. Wash the scallions, remove the roots and outer leaves, and cut into small pieces. Mince the pork.

Mix the crab meat, shrimp, pork, wood ear mushrooms, shiitake mushrooms, scallions, glass noodles, carrots, shredded coconut, and 2 egg yolks together thoroughly.

Spread a spring roll wrapper, add a little filling, and roll it up so that the filling doesn't leak out. When the oil is hot, add the spring rolls to fry. (Note: use low heat and turn them often so they don't burn and get golden evenly).

Wash the fresh vegetables, soak them in salted water for about 15 minutes, remove, and shake off the water. Peel the garlic, smash it. Remove the seeds from the chili and slice it thinly. Mix one spoonful of sugar into 1/3 cup of boiled, filtered water, then add 3 large spoons of vinegar, 2 large spoons of chili fish sauce, and peppercorns to make the dipping sauce.

### Mixed Rice with Various Ingredients

If you want a truly rich and new meal, try making this dish. It doesn't take too much effort, the ingredients are easy to find, and the mixed rice with various ingredients delivers a surprising appeal.

**Ingredients**

**Plain rice**: 600g

**Shiitake mushrooms**: 30g

**Lean pork shoulder**: 100g

**Carrots, long green beans, baby corn**: 300g

**Silk rolls**: 100g

**Cucumber, seasonings, lime**

**Instructions** Remove the strings from the **long green beans**, wash them thoroughly, and cut them into very small pieces. Peel the **carrots** and dice them. Wash the **baby corn** and dice it. Bring water to a boil and blanch the **beans, carrots, and corn** until cooked, then drain.

Soak the **shiitake mushrooms** until soft, wash them, and slice them into bite-sized pieces. Boil the **pork** until just cooked, and dice it. Do not overcook the pork, as it will become dry and tough when cooked with the rice. If you prefer a leaner cut, you can use barbecued pork (char siu), which is both more fragrant and tender.

Wash the **rice** and cook it in the water used to boil the pork. Once the rice boils, mix in all the prepared ingredients and continue cooking until the rice is done.

Wash the **cucumber** and slice it. Marinate it with lime, chili, sugar, and seasonings to serve with the rice to prevent it from being bland. When the rice is cooked, drizzle it with a soy sauce mixture with minced chili and serve hot.

### Fish Spring Rolls

This dish originates from Japan. With a little cleverness in preparation, you will surprise everyone.

**Ingredients**

**A large piece of sea fish fillet**: about 300g

**Vermicelli noodles**: 50g

**Cabbage**: 1/2 bunch (50g)

**Spring roll wrappers**: 8

**All-purpose flour**

**Frying oil**

**Fresh vegetables**

**Instructions** Slice the **fish** into strips about 2.5 x 4 cm, and 1 cm thick. Marinate with seasonings and pepper.

Soak the **vermicelli noodles** in warm water for 3-5 minutes, then drain thoroughly and cut into short lengths. Wash the **cabbage**, cut in half, and blanch in boiling water.

**To roll:** Place a warmed spring roll wrapper on a dry cutting board. Layer a small amount of **cabbage, vermicelli noodles, and a piece of fish**, then roll it up. Sprinkle a little **flour** on the outside of the spring roll to make it dry, crispy, and a beautiful golden color.

When the oil in the pan is very hot, add the spring rolls and fry them. Reduce the heat and continue frying until they are evenly golden, then remove them and arrange on a plate. When serving, simply cut the spring rolls in half and eat them with lettuce and a dipping sauce made of fish sauce, vinegar, sugar, and garlic.

Arrange fresh vegetables on one side of a large plate and the spring rolls on the other side to highlight their vibrant golden color.

### Stir-fried Sea Snails

Sometimes, a vegetarian dish can bring a new and equally appealing flavor while still ensuring enough nutrients. Stir-fried sea snails is one such dish.

**Ingredients**

**Tapioca starch**: 200g

**Soybeans**: 200g

**Grated coconut**: 200g, squeezed to get the coconut milk, **a little purple taro powder**, a little **light yellow food coloring**, **Vietnamese coriander, chili, cilantro**, etc.

**Instructions** Soak the **soybeans** in water until soft, then blend them finely. Filter the mixture to get raw soy milk. Mix the soy milk with the **tapioca starch** and a little **cooking oil**.

Divide the dough into three equal parts. Leave one part plain, mix one part with a little **purple taro powder**, and mix the last part with a little **light yellow food coloring**.

Shape the dough into snail "meat" of three colors: purple, white, and light yellow. Add **sugar** and **salt** to the **coconut milk**. Bring it to a boil and drop the "snails" in, cooking for 7 minutes.

### Seafood Hot Pot

On a chilly day, gathering around a steaming hot pot with your family, eating and chatting merrily, what could be better?

**Ingredients**

**Tapioca starch**: 100g

**Soybean flour**: 200g

**Bean curd sheets**: 100g

**Straw mushrooms**: 50g

**A little salt, lime, sate chili sauce, galangal, lemongrass**, etc.

**Broccoli, sugar cane, jicama** cooked to make 1 liter of broth.

**Tansy, star jasmine, butterfly pea flowers, zucchini blossoms**

**Instructions** Wash the **broccoli, sugar cane, and jicama** and boil them to get 1 liter of broth. Add **lime, sate chili sauce, MSG, sugar, and salt** to taste.

Soak the **soybeans** in water until they soften, then blend them finely. Filter half of the mixture to get raw soy milk. Mix it with 50g of **tapioca starch** and a little **cooking oil** to shape into "squid" bodies. Add a few peppercorns for the eyes. Add a little **purple taro powder** and a little **light yellow food coloring** to the remaining dough to form the "snail" meat.

Do not filter the other half of the blended soybeans. Mix with **tapioca starch** and a little **red food coloring** to shape into "shrimp."

Stir-fry the **bean curd sheets** and **straw mushrooms** until golden. Pour in the prepared broth and bring to a boil.

When eating, add the "shrimp," "squid," "snails," and vegetables like **tansy, zucchini blossoms, star jasmine, and butterfly pea flowers**. Serve hot.

### Fried Chicken Wings with Fish Sauce

When you have guests and want to spend more time chatting while still serving them a delicious dish, this is a great suggestion for you.

**Ingredients**

**Chicken wings**: 4

**Tapioca starch**: 100g

**Minced garlic**: 2 tablespoons

**Fish sauce**: 2 tablespoons

**Pepper, sugar**

**Instructions** Clean the **chicken wings**, drain them, and marinate with **garlic + fish sauce + sugar + 1/2 teaspoon of pepper** for about 15-30 minutes.

After that, add **3 tablespoons of tapioca starch** and mix well. Wait for the pan to heat up, then add the chicken wings and fry them.

Serve with a dipping sauce of **salt, pepper, and lime**.

### Baked Flounder with Red Wine Sauce

Although the preparation is a bit elaborate, the result is an attractive and elegant dish.

**Ingredients**

**Flounder**: 1 fish, 300g

**Red wine**: 1/4 liter

**Potatoes**: 200g

**Tender vegetables**

**Shallots**: 100g

**Marrow bones**: 10g

**Fish broth**: 0.5 liter

**Garlic, butter, parsley, sugar, salt, pepper, MSG**

**Instructions** Skin the **flounder**, make a cut along the backbone to bone it, clean it, and pat it dry.

Pour the **red wine**, **salt, pepper**, and sliced **shallots** into a pan. Sauté the **butter** and stuff it into the fish's belly, then bake for 10 minutes. When it's just cooked, remove it.

Filter the **red wine** until smooth and reduce it with the **fish broth**. Season with **salt, pepper**, a little **sugar**, and **MSG**. Add a little **butter** and stir well.

Peel the **potatoes** and cut them into 6 round pieces. Boil until cooked, then sauté with **butter, pepper, salt, and cilantro**. Briefly boil the **tender vegetables** and sauté with **butter, salt, pepper, and cilantro**.

Place the **fish** in the center and pour the sauce around it. Arrange the **potatoes** around the fish. Arrange the tender vegetables on the fish's head. Slice the **marrow bones** small, blanch them, and mix with minced shallots, salt, pepper, and cilantro. Arrange them alternately between the potatoes. Sauté the sliced shallots until soft and sprinkle around the fish.

### Fish Cooked with Vinegar

The fish meat is yellow with turmeric, the broth is not fishy, and the color is appealing with a rich aroma of scallions and dill. That's the feeling you get from a bowl of this soup. What is especially appealing is the rich, fatty, and mildly sour flavor.

**Ingredients**

**Carp or snakehead fish**: 1 kg

**Pork fat**: 0.1 kg

**Sour star fruit or Garcinia**: 0.2 kg

**Turmeric**: 0.03 kg

**Tomatoes**: 0.1 kg

**Broth**: 2.5 liters

**Fish sauce, salt, MSG, scallions, dill, fresh herbs**

**Instructions** Choose a large fish, remove the gills, remove the guts through a small opening, wash it, and drain. Cut into chunks weighing about 0.1-0.2 kg. Marinate with a little salt and squeezed **turmeric** juice.

Grill the **garcinia** until cooked and peel it. Deseed the **tomatoes** and slice them into wedges. Chop the **scallions** and **dill** finely, and set the scallion roots aside.

Place the **broth** on the stove and bring to a boil, seasoning with salt.

Heat the **pork fat** in a pan until very hot. Add the **fish** and fry until slightly golden, then remove.

Use the remaining fat to sauté the **scallion roots** and **garcinia** until fragrant. Transfer to the pot of broth and bring to a boil before adding the fish. Continue to cook over a gentle simmer. When the fish is well-cooked, add the **tomatoes**. After a few minutes, when the tomatoes are cooked, season with **fish sauce, salt, and MSG** to your liking. Add the chopped **scallions** and **dill** and remove from the heat.

### Beef Wrapped in Mustard Greens

When eating, wrap the beef in **mustard greens** along with other ingredients like **star fruit, bananas, cucumber, ginger, tomatoes, and scallions**, then dip it in a prepared sauce. This dish can be eaten with vermicelli noodles or soft bread.

**Ingredients**

**Beef tenderloin**: 1 kg

**Large bunches of mustard greens**: 2 (leaves of uniform size)

**A bottle of Mushroom-flavored Soy Sauce**

**A tube of Wasabi paste**

**Fresh ginger**: 1 root

**Green bananas**: 2

**Sour star fruit**: 2

**Fresh scallions**: 200g

**Dried shallots**: 2 bulbs

**Dried garlic**: 2 cloves

**Cucumber, tomatoes, fresh herbs, vinegar, fish sauce, salt, MSG**, etc.

**Instructions** Slice the **beef** into strips about 2 cm wide and 1.5 cm long. Place them in a bowl and marinate with **1 teaspoon of good fish sauce** and **1 teaspoon of MSG** for 10 minutes to absorb the flavors. Blanch them in boiling water 5 minutes before eating.

Preparing the dipping sauce is a very important step: pour half a bottle of the **Mushroom-flavored Soy Sauce** into a large bowl. Add half a tube of **wasabi paste**, minced peeled **garlic** and **shallots**. Add **1 teaspoon of sugar** and **1 teaspoon of vinegar**. Stir well and taste. It should have a balanced sweet, sour, salty, and spicy flavor.

Wash the **mustard greens** and wash them again in a bowl of salt water.

Remove the top half of the **fresh scallions** and tear them into small strips. Slice the **sour star fruit, green bananas, and cucumber** thinly and arrange them on a plate along with the **tomatoes** and shredded **ginger**.

### Sour Ribs Soup

The ribs are tender but still hold their shape. The soup has many colors and a balanced sweet and sour flavor, while the scallions and herbs remain green. This is the goal for this dish.

**Ingredients**

**Pork spareribs**: 1 kg

**Tomatoes**: 0.3 kg

**Dracontomelon fruit**: 0.1 kg

**Seasonings, MSG, scallions, herbs**

**Instructions** Wash the **ribs** and drain them. Chop them into 2cm pieces.

Slice the **tomatoes** into wedges. Wash the **pineapple** and **scallions**, and slice them.

Sauté the **scallions**, add the **tomatoes**, and cook until soft. Add the **ribs**, stir briefly, and pour in enough water to cover. Season to taste.

Simmer with the lid ajar until the ribs are tender. Add the sliced **tomatoes** and the boiled **dracontomelon** fruit, mashed and strained to get the juice.

Simmer for about 5 more minutes, season with **MSG** and other seasonings to taste, add the **pineapple** and **scallions**, and remove from the heat.

### Steamed Fish with Egg Sauce

This is an elegant dish that is suitable for parties, and even for family gatherings.

**Ingredients**

**300g of red snapper**, cleaned, scaled, and washed with water mixed with rice wine and salt.

**100g of salmon**, diced.

**100g of cured meat**, diced.

**4 chicken eggs**.

**Sawtooth herb**, chopped small.

**Salt, pepper, sugar, white wine**.

**Instructions** Fillet the **snapper**, but leave the tail and head. Dice the fillets.

Mix the diced **snapper, salmon, and cured meat**. Season with **salt, pepper, sugar, white wine, and sawtooth herb**. Whisk the **eggs** and season with **salt, pepper, and sugar**.

Mix a little of the fish mixture with the beaten eggs and transfer to a plate. Steam for about 1 minute.

Place the **fish body** and the rest of the **fish mixture** on the steamed egg and continue to steam for about 4 minutes.

### Grilled Fish Cakes

This is a quite appealing dish in terms of flavor. What is special is that this dish is both elegant and simple, suitable for any meal.

**Ingredients**

**Lang fish or snakehead fish**: 1.5 kg

**Roasted peanuts**: 150g

**Scallions**: 200g

**Shallots**: 500g

**Vermicelli noodles**: 600g

**Dill**: 6 bunches

**Shrimp paste**: 3 tablespoons

**Rice wine**: 3 tablespoons

**Cooking oil**

**Turmeric**: 50g

**Galangal**: 100g

**Fish sauce, lime, chili, grilled rice crackers, MSG**

**Instructions** Clean the **fish fillets**. Cut them into pieces 3x4 cm.

Peel the **galangal** and **turmeric**, then mash them finely. Add water and squeeze to get the juice. Filter the **shrimp paste** and **rice wine** to get the essence.

Marinate the fish with the essence of **galangal, turmeric, shrimp paste, rice wine, and MSG**. Season with **fish sauce** and a little finely ground pepper. Let it sit for about 3 hours to absorb the seasoning.

Roast and coarsely grind the **peanuts**. Chop the **scallions** finely. Sauté the shallots in oil until fragrant and golden.

Grill the **fish** over charcoal with the **shallots** and **dill**. Then, fry the fish until golden in a pan of hot oil.

Sauté a little more **shallots** and **dill** to sprinkle on top of the hot fish. Serve with vermicelli noodles, grilled rice crackers, roasted peanuts, fried shallots, and a dipping sauce made of vinegar and garlic, or shrimp paste with a squeeze of lime.

### Fried Pigeon Balls

For just over 10,000 VND, you can have a dish for 10 people. The preparation is also relatively simple.

**Ingredients**

**2 sweet potatoes**, choose a red, sweet variety, wash, peel, and shred.

**200g of raw pork sausage**.

**20 quail eggs**.

**Salt, pepper, sugar**.

**Instructions** Fill a pan with oil. Once the oil is very hot, add the **sweet potatoes** and fry until golden and crispy. Remove them and place them on a strainer to drain the oil.

Bring water to a boil, add the **quail eggs**, and boil until cooked. Remove them, put them in cold water, and peel.

Mix the **raw pork sausage** with a little **salt, pepper, and sugar** until it is very elastic. Wrap the sausage mixture around the **quail eggs**, leaving the egg tips exposed. Place the eggs in a steamer and steam until cooked.

**To serve:** Arrange the fried sweet potatoes in a nest shape, and place the quail eggs in the center.

Serve hot with chili sauce.

**Tip**: The fried sweet potatoes should be crispy but not hard and should not absorb too much oil.

### Burnt Rice

With this simple cooking method, you can easily make a very appealing snack. This dish is served hot, so only fry it right before serving.

**Ingredients**

**Glutinous rice**: 1 kg

**Ground pork**: 1 can

**Beef**: 200g

**Frying oil, seasonings, onions, garlic**

**Instructions** Choose a variety of **glutinous rice** with round, even, and fragrant grains. Soak the rice for 2 hours, then wash it and drain. Steam the rice to make sticky rice.

Once the sticky rice is cooked, pour it onto a tray and use a spoon to press it into a very thin, flat layer, making it look like a piece of burnt rice. Place it in the refrigerator for 4-5 hours to harden, then cut it into appropriately sized pieces.

Peel and mince the **onions** and **garlic**. Wash the **beef** and slice it thinly, then mince it very finely. Add two tablespoons of cooking oil to a pan, heat it, and sauté the onions and garlic until fragrant. Add the **beef** and stir-fry until just cooked. Add the canned **ground pork** and stir-fry together. Season to taste to make a sauce (you can also add a little chili powder).

Pour a generous amount of oil into a pan. Heat the oil until very hot, then drop the rice pieces in one by one and fry until very golden. Place them on a large tray lined with paper towels, then arrange them on a plate. When eating, pour the sauce over the fried rice pieces.

### Fried Shrimp with Sweet Potato

The combination of shrimp and sweet potatoes, gifts from the countryside, creates a very appealing and unique dish.

**Ingredients**

**300g of soft cassava**, peeled, soaked in cold water or rice water for 30 minutes, then removed. Grate the cassava finely, place it in a clean thin cloth, and squeeze out the water.

**300g of sweet potato**, washed, peeled, and sliced.

**100g of cornstarch**.

**500g of fresh shrimp**, peeled, with tails left on, black vein removed, and washed.

**1 chicken egg**.

**Watercress or bitter herbs** for garnish, washed and drained.

**Peeled and minced shallots**.

**Salt, pepper, sugar**.

**Instructions** Marinate the **shrimp** with seasonings for 10 minutes.

Steam the **sweet potato** until cooked and mash it until smooth. Mix the grated **cassava, sweet potato, egg, and seasonings** together. Divide into small portions, wrap a shrimp in the middle, and shape it, leaving the shrimp tail exposed.

Heat the oil. Roll the shrimp balls in **cornstarch** and drop them into the pan. Fry until golden and crispy.

**To serve**: Arrange the bitter herbs on a plate and arrange the shrimp around them. Serve hot with chili sauce.

### Stir-fried Corn with Dried Shrimp

The ingredients are very easy to find. The dish is delicious but not too difficult to make. It's also very budget-friendly.

**Ingredients**

**2 large ears of corn**, choose young, evenly-grained corn, and remove the kernels.

**100g of dried shrimp**, soaked in warm water, rinsed with cold water, and drained.

**30g of scallions**, washed, with the white parts minced and the green parts chopped small.

**Salt, sugar**.

**Instructions** Place the **corn** in a steamer and steam until cooked (you can also steam the whole cobs and remove the kernels later).

Heat the oil. Add the minced **scallion whites** to the pan and sauté until fragrant. Add the **dried shrimp** and stir-fry until the shrimp turns golden. Continue by adding the **corn** and stir-frying over medium heat. Add the chopped **scallion greens** and mix well. Season with **salt** and a little **sugar**.

**To serve**: Serve hot. If you like it spicy, you can serve the stir-fried corn with chili sauce. You can also add a little chili powder to the dish during preparation.

**Tip**: The corn should be soft and the shrimp golden and crispy.

### Sour Clam Soup

The soup is mildly sour, sweet, and has a fragrant taste of clams and Vietnamese coriander. This is a quite appealing dish for summer. With just a few salted baby eggplants, crunchy and tangy, you will never forget this taste of the countryside.

**Ingredients**

**Clams**: 1 kg

**Tomatoes**: 300g

**Tamarind fruit**: 100g

**Vietnamese coriander, scallions, seasonings, MSG**

**Instructions** Wash the **clams** thoroughly, drain, and place them in a pot. Boil until they open their shells. Pour them out into a strainer, drain, and shuck them. Let the clam water settle, then pour off the clear water from the top. Slice the **tomatoes** thinly. Boil the **tamarind** and remove it, mash it, and strain to get the juice. Pick and wash the **scallions** and **Vietnamese coriander**, and chop them finely. Set them aside.

Sauté the **clams** in shallot oil until they are firm. Season with **MSG** and other seasonings to taste, then transfer to a separate bowl. Sauté the shallots until fragrant, then continue to sauté the **tomatoes** until soft. Add the **clams** and stir-fry for about 1 minute. Pour in the reserved clam water and bring to a boil. Season to taste, then remove from the heat and add the **Vietnamese coriander** and **scallions**.

### Beef Steak with Liver Sauce

This is a light breakfast or a meal in a European style. This is a very appealing dish.

**Ingredients**

**Tender beef**: 100g

**Chicken liver**: 1 set

**Chicken egg**: 1

**Dutch beans**: 10g

**Small onion**: 1

**Tomato sauce**: 1 tablespoon

**Sugar, cooking oil, soy sauce, peanut butter, pepper, salt**

**Instructions** Cut the **beef** into pieces about 3 cm square. Lightly pound the meat to make it very tender. Marinate the meat with **soy sauce** and **cooking oil**. Mince the **chicken liver**.

Mince the **onion**. Boil the **Dutch beans** until cooked. Sauté the **onion** and **garlic** until fragrant. Add the **chicken liver** and stir-fry until cooked. Add the **tomato sauce, Dutch beans, and sugar**. If it's too bland, add more salt.

Place **butter** in a cast iron pan shaped like a cow head. When the butter is hot and bubbling, add the **beef** and turn it over to cook both sides. Then, place the **liver sauce** on the beef. Crack the **egg** and place it on the side of the pan. When the egg is slightly runny, it is done. Serve with bread.

### Golden Coin Chicken Skewers

This is a very suitable dish for outdoor parties or picnics. Let's discover the special flavor of chicken meat.

**Ingredients**

**Chicken breast**: 200g

**Pork back fat**: 100g

**Sausage**: 2 pieces

**Pork tenderloin**: 100g

**Aromatic rice wine**

**Five-spice powder, salt, pepper, sugar, soy sauce, oyster sauce, seasoning powder**

**Instructions** Cut the **chicken breast** and **pork tenderloin** into square pieces, about 0.5 cm thick.

Choose a large **sausage**, and cut it into round slices, the same thickness as the meat.

Marinate all the ingredients with a little **pepper, sugar, seasoning powder, aromatic rice wine, soy sauce, and oyster sauce** for about 3 hours to absorb the flavors.

Cut the **pork back fat** into pieces like the meat. Marinate it with **sugar** and leave it in a sunny or hot place until the fat becomes translucent.

Thread the meat onto grilling skewers in the following order: **chicken, fat, pork, fat, sausage**. Grill until golden and arrange on a plate. Serve with soy sauce and sliced chili.

### Stir-fried Beef with Lotus Root

When making this dish, the heat must be high, and the operation must be quick. Leaving the beef on the stove for too long will not make it taste good. This will be a very appealing and unique dish to upgrade your meals.

**Ingredients**

**Beef fillet or tenderloin**: 300g

**Lotus root**: 200g

**Scallions**

**Garlic**: 1 clove

**Red chili**: 1

**Green chili**: 1

**Dried chili**: 1

**Pineapple**: a small piece

**Seasonings, oyster sauce, cornstarch, cooking oil, ground pepper, black vinegar** (if not available, white vinegar will do).

**Instructions** Slice the **beef** into large pieces and pound them like beefsteak. Marinate with a little **seasoning, pepper, oyster sauce, and a little squeezed pineapple juice**. (Remember to add the pineapple juice about 10 minutes before frying the beef; if you add it too early, the beef will become mushy). Then, slice the beef into small, checker-shaped pieces.

Peel and slice the **lotus root** into small diamond shapes and boil until cooked.

Cut the **scallions** into sections. Cut the **dried chili** into small pieces and remove the seeds. Slice the **garlic** thinly. Dice the **green and red chilis** small.

Heat a pan with oil, add the **beef** and fry until cooked (but do not overcook, or the beef will be dry). Remove the beef and drain the oil.

Place a clean pan on the stove, add a little oil, and sauté the **garlic, onions, chilis, lotus root, and beef**. Add **1 tablespoon of oyster sauce** and a little water, and season to taste. Add **1 teaspoon of vinegar** until it is slightly sour. Thicken with **cornstarch** and stir well, and the dish is done.

### **Five-Spice Beef Shank**

This is a cold dish, suitable for picnics or light drinking sessions. The preparation is quite simple and not too expensive.

**INGREDIENTS**

500g beef shank

Fish sauce, soy sauce, sugar, seasoning powder

Star anise, fennel, cloves, black cardamom, cinnamon sticks

**INSTRUCTIONS**

Select beef shank, wash it thoroughly, and trim any small, attached pieces.

Toast the star anise, fennel, cloves, black cardamom, and cinnamon sticks until fragrant, then place them in a small cloth bag and tie it closed.

In a pot, combine fish sauce, soy sauce, sugar, seasoning powder, and 2 cups of water. Add the five-spice bag and simmer for about 10 minutes.

Add the beef shank to the pot, bring to a boil, skim off the foam, and then reduce the heat to a simmer. Cook until the beef is tender, then remove and let it cool.

When serving, slice the beef into thin pieces.

**SERVING**

Serve with cucumber or pickled vegetables.

### **Mini Spring Rolls**

These spring rolls will bring a lively touch to your party table. Let your guests enjoy the deliciousness of this dish and admire your skillful cooking.

**INGREDIENTS**

8 large spring roll wrappers

1/3 cup finely minced green bell pepper

2 teaspoons soy sauce

Oil for deep-frying

6 medium shrimp, peeled, deveined, and minced

2 green onions, finely minced

1/4 cup raw bean sprouts

1 teaspoon ginger powder

Sweet and sour dipping sauce

**INSTRUCTIONS**

In a bowl, mix the green onion, bell pepper, bean sprouts, ginger powder, shrimp, and soy sauce.

Cut the large spring roll wrappers diagonally in half.

Use a damp cloth to moisten each wrapper.

Spoon two teaspoons of the filling onto the corner of the wrapper. Fold in the edges and roll tightly. Dab a little water on the last edge and press to seal.

Heat the oven to 187°C (368°F). Heat oil in a pan. Carefully place the rolls into the hot oil. Fry until the spring rolls are golden and crispy. Remove them and place on paper towels to drain excess oil. Serve with a sweet and sour fish sauce dip.

### **Fish Wrapped in Mango Slices**

This is a Chinese-style dish, a clever combination of fruit and meat. The delicious, sweet, and fragrant flavors are what make this dish so appealing.

**INGREDIENTS**

1 mango

300g fish fillet, skinned and deboned

1 packet of tempura flour mix

1 head of garlic

Fish sauce, vinegar, MSG (optional), sugar

**INSTRUCTIONS**

Slice the fish fillet into pieces about 0.6 cm thick, 6 cm long, and 3 cm wide. Cut them lengthwise in the middle but do not cut all the way through, so the two pieces remain attached.

Peel the mango and slice it into thin pieces about 0.3 cm thick, 5 cm long, and 2 cm wide.

Prepare the tempura batter by gradually adding water to the flour and mixing evenly. The batter is ready when it coats a chopstick without dripping off.

Place a slice of mango inside each piece of fish that you split. Dip the wrapped fish into the batter.

Heat a pan with hot oil. To test the oil, drop a small bit of batter in—if it floats and puffs up, the oil is ready. Fry the battered fish until golden brown. Be careful not to use heat that is too high, as it will burn the outside before the inside cooks. If the heat is too low, the batter will not puff up.

Make a dipping sauce by mixing fish sauce, vinegar, garlic, and sugar to your taste. Serve this dish with fresh vegetables.

### **Steamed Squid with Ginger**

For about 20,000 VND, you can prepare a delicious seafood dish for this weekend's meal. Spend a little time carving flowers and arranging the platter, and the squid will become incredibly appealing.

**INGREDIENTS**

500g cuttlefish, rinsed with water mixed with white wine, scored in a diamond pattern, and sliced into bite-sized pieces.

1 small branch of ginger, peeled, thinly sliced, and carved into flowers.

Fermented shrimp paste

Salt, pepper, sugar

**INSTRUCTIONS**

Arrange the cuttlefish and ginger slices in a large bowl.

Prepare a steamer and bring the water to a boil. Wait a few minutes for the squid to cook, then remove it. While the squid is cooking, prepare a sweet and sour fermented shrimp paste dipping sauce.

Serve the squid on a plate, garnished with a few sprigs of cilantro. If you like it spicy, add some sliced chili. Serve with the sweet and sour fermented shrimp paste. You can also substitute it with fish sauce or a salt, pepper, and lime dipping sauce.

Steamed squid with ginger is comforting and warm. This dish is great for a cold day.

### **Crispy Fried Squid**

This is a very appealing dish, perfect for entertaining guests or for a family meal. A little skill in presentation will make the dish even more delicious for your guests.

**INGREDIENTS**

500g of medium-sized tube squid, cleaned. Remove the fishy smell with water mixed with white wine, drain, and slice into rings.

200g tapioca starch

Cooking oil

Chili sauce

Salt, pepper, sugar

**INSTRUCTIONS**

Marinate the squid with a little salt and pepper. Let it sit for a few minutes to absorb the seasonings.

Coat the squid with the tapioca starch. You can also use crispy frying flour.

Add enough oil to the pan to submerge the squid halfway. This dish requires a lot of oil. The more oil you use, the crispier and puffier the squid will be.

Once the oil is hot, add the squid and fry until golden. Remove the squid and place on paper towels to drain the oil.

Serve with chili sauce or plum sauce. You can also serve with sliced cucumber.

### **Crispy French Fries**

The cost of this dish is only a few thousand VND. After frying, let them cool and store them in an airtight container or a sealed plastic bag, and you can enjoy them for a long time or take them with you on a picnic.

**INGREDIENTS**

1 kg large, mature, yellow potatoes

1.5 lemons + 3 tablespoons of coarse salt

3 teaspoons ground pepper

3 teaspoons fine salt

Cooking oil

**INSTRUCTIONS**

Peel and thinly slice the potatoes.

In a bowl of cold water, dissolve the coarse salt and squeeze in the lemon juice. Soak the potatoes in the water for 15 minutes, making sure they are fully submerged. Rinse the potatoes and use a clean cloth to dry them completely.

Mix the pepper and fine salt evenly.

Heat a large amount of oil in a pan. Divide the potatoes into four batches and fry them. Do not stir initially. When the potatoes start to turn golden, use a spatula to stir them evenly. Once they are golden and crispy, remove them from the oil and sprinkle the pepper and salt mixture over them, shaking to coat evenly.

### **Stir-fried Squid with Broccoli**

This squid dish can be used as a substitute for a stir-fried dish in a daily meal.

**INGREDIENTS**

300g cuttlefish, rinsed briefly with water mixed with white wine, scored in a diamond pattern, and sliced into bite-sized pieces.

300g broccoli, sliced.

Ginger, peeled and julienned.

Onion, thinly sliced lengthwise.

Vinegar

Cooking oil

Salt, pepper, sugar

**INSTRUCTIONS**

Blanch the squid and broccoli in boiling water. To keep the broccoli a beautiful green color, only blanch it until it's just cooked.

Mix a dressing of vinegar, salt, pepper, sugar, and cooking oil (in a ratio of 1 tablespoon vinegar, 2 tablespoons sugar, a little salt, and 2 tablespoons cooking oil).

Toss the dressing with the squid, broccoli, onion, and ginger.

**SERVING**

Serve with chili sauce.

### **Steamed Unicorn Fish**

It takes a little effort, but in return, you get a luxurious and delicious dish. With this dish, he will be very surprised and impressed by your cooking skills.

**INGREDIENTS**

1 kg grouper

8 shiitake mushrooms

8 small pieces of ham

8 slices of ginger

2 tablespoons oyster sauce, soy sauce, sesame oil, chicken stock, salt, pepper

**INSTRUCTIONS**

Clean the fish, cut it lengthwise in half, and remove the backbone. Sprinkle with salt, pepper, and sesame oil. Stuff the ham, shiitake mushrooms, and ginger inside the fish. Score the outside of the fish diagonally.

Place the fish on a plate and steam for about 20 minutes. After steaming, collect the fish liquid and mix it with chicken stock, salt, pepper, sugar, oyster sauce, sesame oil, and dark soy sauce. Bring to a boil and add a little tapioca starch to create a sauce.

When the fish is cooked, pour the sauce over it. This dish is best served hot.

### **Crispy Fried Shrimp**

You only need a little time and skill to make a very appealing seafood dish.

**INGREDIENTS**

300g jumbo shrimp

All-purpose flour

Eggs

Panko breadcrumbs

Cooking oil

Salt, pepper, sweet and sour sauce (tomato sauce + chili powder + tapioca starch)

**INSTRUCTIONS**

Peel the shrimp, leaving the tails on. Remove the heads, make a cut along the belly to the end of the tail, and marinate with salt and pepper for about 15 minutes.

Beat the egg with a little cold water until smooth.

After 15 minutes, dip the shrimp in flour, then in the egg wash, and finally in the breadcrumbs. Press with your hands to make the breadcrumbs stick, leaving the tail uncovered.

Add the shrimp to the hot oil and fry over low heat. This dish is served with sweet and sour sauce.

### **Stir-fried Satay Squid**

This is a perfect dish for drinking. This stir-fry is fragrant with satay, crunchy and sweet from the squid, and a little spicy from the chili and lemongrass.

**INGREDIENTS**

300g cuttlefish (or tube squid), cleaned and scored in a diamond pattern (or sliced into rings if using tube squid).

1 small onion, cut into large wedges.

20g dried shrimp, soaked until soft and then crushed.

Minced lemongrass.

Minced garlic and chili.

Cooking oil.

Fish sauce, salt, sugar.

**INSTRUCTIONS**

Pour oil into a pan and sauté the minced garlic and chili until fragrant. Continue to add the lemongrass and stir-fry. Then add the crushed dried shrimp, and season with fish sauce, salt, and sugar to taste.

Continue to add the minced chili and stir-fry until the liquid evaporates. To get a nice red color, add a little cashew nut oil and chili powder.

Turn the heat to high and add the squid. When the squid is firm, it's cooked. Add the onion and stir evenly. Turn off the heat as soon as the onion is cooked.

Serve on a plate, garnished with a few sprigs of cilantro. Serve hot with rice.

### **Boiled Lobster**

This seafood dish is eaten with salt and pepper, mayonnaise, and various kinds of lettuce. It might be a little extravagant, but it can be a great addition to a weekend meal.

**INGREDIENTS**

1 lobster, 0.5 kg

Mayonnaise

Lettuce, green bell pepper, tomato, oil, vinegar, salt, pepper

**INSTRUCTIONS**

Keep the lobster whole, wash it, and try not to break its antennae and claws (because if they break, all the sweet liquid will leak out).

Fill a pot with enough water to submerge the lobster. Squeeze in the juice of 2 lemons, and add celery, onion, and a little salt to the pot.

Bring the water to a boil, drop the lobster in, and boil for 20 minutes to ensure the meat and roe are cooked evenly.

### **Five-Spice Squid**

This dish can be served cold with hot rice or bread, and it's delicious either way. When eating, remember to pair it with cucumber and pickled vegetables to make it even more appetizing.

**INGREDIENTS**

500g of thick-bodied cuttlefish, cleaned, soaked in water mixed with white wine for about 15 minutes, then removed and drained.

Five-spice powder: cloves, black cardamom, star anise, fennel, and cinnamon sticks. Toast them until fragrant, and wrap in a clean cloth.

Soy sauce, dark soy sauce

Aromatic wine

Chili sauce, fish sauce, yellow sugar

**INSTRUCTIONS**

In a pot, combine fish sauce, soy sauce, dark soy sauce, sugar, and water, and bring to a boil.

Add the five-spice bag and simmer for 5 minutes until the spices release their aroma.

Add the squid and simmer on low heat for about 1 hour.

Let the squid soak in the marinade, then remove and let it cool. When serving, slice into thin, bite-sized pieces.

### **Sweet and Sour Salmon**

This dish can be a bit expensive, but sometimes you need to upgrade a family meal. Let's get into the kitchen and show off your skills with salmon.

**INGREDIENTS**

250g salmon fillet, thawed, rinsed, and patted dry. Cut into bite-sized cubes.

1 onion, peeled and cut into 1.5 cm cubes.

1 tomato, washed and cut into 1.5 cm cubes.

1 Dalat red bell pepper, seeded and cut into 1.5 cm cubes.

50g celery, washed and cut into pieces.

50g ginger, peeled and julienned.

1 lemon, juiced.

1 tablespoon tapioca starch, dissolved in 5 tablespoons of water.

Salt, pepper, sugar.

**INSTRUCTIONS**

Marinate the fish with seasonings and let it sit for 10 minutes. Heat the oil and fry the fish until golden.

**For the sauce:** Sauté garlic until fragrant, then add ginger and stir-fry. Continue to stir-fry the onion, red bell pepper, and tomato until tender. Add the lemon juice, tapioca starch, and seasonings. The sauce should be thick and have a sweet and sour taste. Add the celery and mix well.

**To serve:** Arrange the fish on a plate, pour the sauce over the top, and serve hot.

### **Grilled Garlic and Chili Squid**

With this simple seafood, you can create a very appealing dish at an affordable price.

**INGREDIENTS**

2 large cuttlefish (the bigger and thicker, the better), cleaned, scored in a diamond pattern, and left whole.

Minced garlic and chili.

Cooking oil.

Salt, pepper, sugar.

**INSTRUCTIONS**

Marinate the squid with salt, pepper, sugar, and minced garlic and chili. Let it sit for about an hour to absorb the seasonings.

Brush the squid with cooking oil before grilling to make it golden and prevent it from drying out.

Clamp the squid onto a grill and cook over a charcoal grill or gas stove until it becomes fragrant. Squid cooks very quickly, so if you grill it for too long, it will become tough and less delicious.

If you are not grilling it immediately, store the squid in the refrigerator.

**SERVING**

Serve with chili-lime salt or salt and pepper with lime, depending on your taste. This is an ideal snack. It's delicious served hot or cold.

### **Squid with Chrysanthemum**

This dish is relatively easy to make and adds a vibrant touch to the meal. Just a glance will make you want to try it. I wish you success.

**INGREDIENTS**

30g tube squid, cleaned and sliced into 3 cm thick rings.

Use scissors to make cuts on 2/3 of the edge of the squid rings to create even flower petals.

50g ground pork.

Minced onion and garlic.

Cilantro, washed.

Oyster sauce, cooking oil, fish sauce.

Salt, pepper, sugar.

**INSTRUCTIONS**

Mix the pork with onion, garlic, fish sauce, salt, pepper, and sugar. Let it marinate for a few minutes.

Stuff the seasoned pork into the center of the squid rings to form the flower shape. Place a small slice of chili in the center of each.

Prepare a steamer. Steam the squid until cooked.

Take the liquid from the steamed squid on the plate, put it in a small pan, and bring it to a boil. Add oyster sauce and dissolved tapioca starch, and simmer until the sauce thickens.

**To serve:** Arrange the squid on a plate, pour the sauce over it, and sprinkle with pepper and a few sprigs of cilantro.

### **Grilled Bacon-Wrapped Salmon**

Since it's the weekend, you can make a luxurious and elegant dish. When you're done cooking, make sure to present it beautifully to make the dish even more appealing. The easiest way to decorate is to arrange watercress on a plate, place the skewers on top, and remember to serve it hot with chili sauce.

**INGREDIENTS**

150g salmon fillet, thawed and sliced into pieces (5 cm x 1 cm).

150g ham, sliced to the same size as the fish.

200g smoked bacon, thinly sliced lengthwise.

1 small onion, peeled and cut into 5 mm wedges.

1 Dalat bell pepper, seeded and cut into long slices.

Skewers.

Butter.

Salt, pepper, sugar.

**INSTRUCTIONS**

Lay a slice of smoked bacon on a tray. Layer a piece of onion, bell pepper, fish, and ham on top. Roll it up tightly so that the bacon covers everything evenly. Use a skewer to secure the rolls (about 4-5 rolls per skewer).

Arrange the skewers on a tray and grill for about 10-15 minutes until the bacon is cooked and golden brown.

Remove the skewers and brush a little butter on each one.

### **Quail Eggs Wrapped in Meat**

This is an easy dish to make for the weekend. The main ingredients are quail eggs and chicken meat.

**INGREDIENTS**

12 quail eggs.

300g boneless chicken (can be substituted with pork), minced.

1 tablespoon fresh ginger, finely minced (can squeeze out the liquid and discard the pulp).

1 tablespoon mustard.

1 tablespoon fresh herbs, finely chopped.

1/4 cup flour.

Crispy frying flour.

1 egg.

Cooking oil.

Salt, pepper, sugar.

**INSTRUCTIONS**

**Boil the eggs:** Place the eggs in a pot with a little salted water, place on the stove, and stir gently. After the water boils, cook for another 5 minutes.

**Coat with flour:** After peeling, lightly roll the quail eggs in all-purpose flour until they are evenly coated.

**Wrap with meat:** Mix the minced chicken with ginger, herbs, mustard, and seasonings. Divide the mixture into 12 balls and wrap them around the quail eggs. Dip them in the egg wash.

**Crispy fry:** Once the oil is hot, roll each meat-wrapped egg in the crispy frying flour and then place it in the pan. Fry until golden brown, then remove and place on paper towels to drain the oil.

Here is the translation of the text you provided:

**RAINBOW FLOWERS**

For just around 10,000 VND, you can have a very eye-catching and delicious dish. What could be better than having such a colorful dish on the table?

**Ingredients:**

1 carrot, peeled, washed, and diced

1 ear of cooked American corn (yellow), with kernels removed

100g Dutch beans (snow peas)

3 shiitake mushrooms, soaked until soft, and diced

1 piece of mock meat (mì căn), rinsed briefly and diced

200g wonton wrappers

Tart molds

Oyster sauce, cooking oil

Salt, pepper, sugar

**Instructions:**

Boil water and cook the Dutch beans until done. Remove and drain. In a hot pan with oil, add the carrots, shiitake mushrooms, mock meat, Dutch beans, and corn, stir-frying them one by one. Season with salt, pepper, sugar, and oyster sauce.

**Wonton Cups:** Press the wonton wrappers into the tart molds. Heat oil in a pan (enough to submerge the molds). Place the molds in the hot oil. When the wontons are golden, they will separate from the molds on their own. Remove and drain. Fill the wonton cups with the stir-fried mixture.

**Serving:** Serve with a side of salad.

## SALMON STUFFED WITH POTATOES

This dish is both unique and appealing. A plate of stuffed potatoes would make for a wonderful and surprising meal for your family on a weekend.

**Ingredients:**

150g salmon fillet

6 large potatoes, peeled, washed, halved, and hollowed out

1 piece of cheese

20g Dutch beans (snow peas)

1/2 bowl of vinegar

Coriander

Minced garlic

Cooking oil

Salt, pepper, sugar

**Instructions:**

Boil water and add the Dutch beans to cook. Place half of the hollowed-out potato pulp in a steamer and steam until cooked. Steam the salmon fillet until cooked, then mash it. Mix the Dutch beans, potato pulp, cheese, salmon, and seasonings. Stuff the mixture into the potatoes and steam until they are just cooked. Take them out to drain. Heat a pan, add the potatoes, and fry until golden before serving.

**Vinaigrette sauce:** Sauté minced garlic with oil, then add vinegar, salt, pepper, sugar, and finely chopped coriander. Cook until the sugar dissolves and season to taste.

**Serving:** Arrange the potatoes on a plate and drizzle the sauce over the top.

## VEGETARIAN POMELO SALAD

This is a new way to enjoy the familiar, juicy pomelo segments. The sweet and sour flavor of this salad makes it a great appetite stimulant on hot days.

**Ingredients:**

1 pomelo, peeled and separated into segments

1 sheet of fresh bean curd skin (tàu hũ ky non)

1 piece of mock meat (mì căn), torn into small pieces

1 piece of vegetarian sausage (chả chay), sliced into strips

1 small leek, finely chopped

Pickled shallots, thinly sliced

Juice from a lime

Sliced chili, finely chopped coriander, and a few picked basil leaves, washed and finely chopped

Soy sauce, salt, pepper, sugar, cooking oil

**Instructions:**

Fry the bean curd skin until golden, then slice it into strips. Season the mock meat with salt, pepper, and sugar. In a hot pan with oil, stir-fry the mock meat briefly, then remove and set aside. In the hot pan, add the finely chopped leek and fry until golden. Prepare the dressing by mixing salt, pepper, lime juice, and sugar. Mix the pomelo, fried bean curd skin, stir-fried mock meat, fried leeks, chili, basil, coriander, and pickled shallots with the prepared dressing.

**Serving:** Place the salad on a plate, or you can use half of the pomelo rind as a bowl. Serve with a chili-flavored dipping sauce.

## STIR-FRIED MIXED VEGETABLES

The crispiness, fragrance, and sweetness of the fresh vegetables are the main attractions of this dish. A colorful plate of stir-fried vegetables will make the family meal more vibrant and appetizing.

**Ingredients:**

200g cauliflower, cut into bite-sized pieces, soaked in saltwater for 5 minutes, drained

100g baby corn (can be canned or fresh)

50g Dutch beans (snow peas), cleaned

1 small carrot, carved into a flower shape and sliced

1 stalk of celery, washed and cut into sections

5 shiitake mushrooms, soaked until soft, remove the stems

1 piece of mock meat (mì căn), torn into large pieces

1 piece of fresh bean curd skin (tàu hũ ky), sliced

Oyster sauce, cooking oil, soy sauce, salt, pepper, sugar

**Instructions:**

Season the mock meat and bean curd skin with salt, pepper, sugar, soy sauce, and oyster sauce. Let them marinate for a few minutes. Blanch the cauliflower, carrot, and Dutch beans in boiling water, then drain. Stir-fry the celery until fragrant, then add the mock meat and bean curd skin. Continue to add all the other vegetables and stir well. Season to taste and serve on a plate.

**Serving:** Serve hot with chili sauce.

## STIR-FRIED SALMON WITH BOK CHOY

After cooking, the bok choy should remain green and the flavors should be well-balanced. The salmon should be fragrant and not mushy. If you achieve this, you've made the dish successfully.

**Ingredients:**

1 can of salmon in oil

250g bok choy (choose small stalks), washed (soaked in diluted salt water), remove the roots, and keep the stalks whole

Minced garlic

Cooking oil, oyster sauce, sesame oil, chili sauce

Salt, pepper, sugar

**Instructions:**

In a hot pan with oil, sauté the garlic until fragrant. Add the bok choy and stir-fry over high heat (to keep the green color), then season to taste. Transfer the bok choy to a plate. In a hot pan, add the salmon and stir-fry until fragrant (you can also simply steam the salmon to heat it).

Arrange the bok choy on a plate and place the salmon on top. Drizzle the oil from the canned salmon evenly over each stalk of bok choy (the hot oil will be absorbed by the vegetables).

**Serving:** Serve with chili sauce.

## CRISPY FRIED NOODLES

Made entirely from vegetables, this dish still has an appealing and unique flavor. When you enjoy it, you will experience the delicate nature of the dish.

**Ingredients:**

1 block of instant noodles

1 piece of mock meat (mì căn), torn into small pieces

1 piece of vegetarian sausage (chả chay), sliced

1 block of tofu, sliced

1 small carrot, carved into a flower shape and sliced

1 piece of cauliflower, washed and sliced

10 sprigs of Dutch beans (snow peas)

4 shiitake mushrooms, soaked until soft and sliced in half

50g straw mushrooms, cleaned and sliced in half

1 leek stalk, cut into sections

2 stalks of sweet choy sum (cải ngọt), washed and cut into sections

Oyster sauce, cooking oil

Salt, pepper, sugar, soy sauce, cornstarch

**Instructions:**

Heat oil and fry the noodles until crispy, then remove. Once the noodles are cool, place them in an airtight bag to keep them from getting soft.

Sauté the leek until fragrant, add the vegetables, and season with salt, sugar, soy sauce, and oyster sauce. Add the mock meat, tofu, and vegetarian sausage and mix well. Add a cornstarch slurry to create a thickened sauce. Arrange the noodles on a plate and pour the mixture over the top.

**Serving:** Serve with soy sauce, chili, and red vinegar.

## CRISPY FRIED BREADFRUIT

With just a little creativity, you can turn a simple fruit into a rather attractive dish.

**Ingredients:**

1 breadfruit (choose one that is just ripe), peeled, quartered, and soaked in water with a little lemon for about 15 minutes to remove the sticky sap and prevent browning. Remove from the water to drain, then slice into 1 cm thick pieces.

200g crispy frying flour

100g preserved salty plums (xí muội), soaked until soft

Minced garlic

Minced chili

Peeled and minced ginger

Cooking oil, salt, pepper, sugar

**Instructions:**

Season the breadfruit with salt and pepper. Prepare a thick batter with the frying flour. In a pan with hot oil, dip each piece of breadfruit in the batter and fry until golden. Remove and drain the oil.

**Plum sauce:** Sauté the garlic until fragrant, add the preserved plums, and stir well. Add a little water, bring to a boil, and simmer for about 5 minutes. Season with soy sauce, sugar, chili, and a little cornstarch slurry to thicken the sauce.

**Serving:** Serve the crispy fried breadfruit with salad and the plum sauce.

## SPICY VEGETABLE SAUCE

With some common green vegetables, you can skillfully create a rather attractive and unique dish for your meal.

**Ingredients:**

Fish sauce: 1 tablespoon

Minced garlic: 1 tablespoon

Sugar: 100g

Dried shrimp: 500g

Lemon juice: 3 teaspoons

Egg yolk: 1 egg

Chili: 5 chilies

Lean pork: 500g

Shrimp paste: 2 tablespoons

Sliced cucumber: 2 cucumbers

Lettuce: 200g

Long beans: 200g

Other vegetables depending on the season

**Instructions:**

Mix minced garlic and chili with shrimp paste. Mince the dried shrimp, season with fish sauce, sugar, and lemon juice, then mix thoroughly. Add the lean pork, a little more water, and cook in a pan over low heat. When cooked, remove and let cool. Blanch the vegetables until they are just cooked and then cut them into small pieces. Mix them with the sauce, arrange them on an oval or boat-shaped dish, and garnish with sliced cucumber, chili, lettuce, and other vegetables. Serve hot with rice, vermicelli noodles, or bread.

# CHAÃ NUO´NK CHAY

Grilled vegetarian patties can be served with vermicelli noodles, rice, or bread. Serve with a side of salad, cucumber, or pickled vegetables.

Ingredients:

· One package of dried vegetarian cha lua (a type made from dried tofu skin), sliced and soaked for about 30 minutes until soft, then drained and squeezed dry.

· Minced lemongrass

· Minced chili

· Minced garlic (from the bulb)

· White sesame seeds

· Oyster sauce, cooking oil

· Soy sauce, salt, pepper, sugar

Instruction:

Mix together the minced lemongrass, garlic, chili, white sesame seeds, soy sauce, salt, pepper, sugar, oyster sauce, and cooking oil.

Marinate the vegetarian patties with this mixture for about 3 hours to let the flavors soak in. Remember to gently press and massage the patties as you mix them occasionally to ensure they absorb the seasoning.

Arrange the patties on a grill rack and grill both sides until golden brown.

# CA` TÍM CHIÊN

This dish can be served as an appetizer or a drink accompaniment, or it can be a tempting main course for family meals.

Ingredients:

· **2 eggplants** (Choose ones with a purplish-brown color. After cooking, they will be chewier and sweeter than the bright purple variety). Wash them, slice them in half lengthwise, and place them cut-side down. Score the flesh with a knife to create a diamond pattern.

· **50g of pickled leeks.** Thinly slice some, and finely mince the rest with chili to make a dipping sauce.

· **1 leek**, use only the green part, sliced thin.

· **Chili**, minced.

· **Lime**, juiced.

· **Cooking oil.**

· **Soy sauce, sugar.**

Instruction:

Heat the oil and pan-fry the eggplant slices until they're golden brown. Remove them and let the excess oil drain. Arrange the eggplant on a plate.

In the same pan, heat a little oil and sauté the sliced leeks until they're fragrant and golden. Sprinkle them over the eggplant.

For the **dipping sauce**: Mix soy sauce with lime juice, chili, and sugar. The sauce should have a balanced sweet, sour, and spicy flavor. Add the minced pickled leeks to the sauce.

**To serve:** Pour the dipping sauce over the eggplant and enjoy it hot.

**Vegetarian stir-fried vermicelli**.

Even if you aren't a Buddhist, you can still enjoy vegetarian dishes. All the ingredients are made from various vegetables, roots, and fruits.

Ingredients

· **200g of dry vermicelli noodles** (thin strands). Soak until soft, then drain.

· **100g of carrots**, shredded and washed.

· **1 stalk of celery**, washed and sliced into thin strips.

· **1 sheet of soft tofu skin**, sliced into thin strips.

· **Leek**, washed and finely chopped.

· **Oyster sauce, chili oil.**

· **Salt, sugar.**

Instruction:

Blanch the vermicelli noodles in boiling water, then drain and toss with a little cooking oil.

Marinate the tofu skin with a little salt, pepper, sugar, oyster sauce, and soy sauce. Let it sit for a few minutes to absorb the flavors.

Sauté the leek until fragrant. Add the marinated tofu skin and stir-fry. Then, add the carrots and celery and continue to stir-fry for about 2 more minutes.

In a separate pan, warm the chili oil with a little cooking oil (do not stir-fry it, as it burns easily). Season with oyster sauce and soy sauce. Add the vermicelli noodles and toss until they are evenly coated and have absorbed the flavors. Finally, add the stir-fried carrots, celery, and tofu skin, and mix everything together.

**To serve:** Serve with a side of soy sauce, chili, and red vinegar.

**Banana wrapped in fried bean curd skin**.

This fruit isn't just a dessert; it can also be prepared as a savory and appealing dish.

Ingredients:

· 5 ripe Siamese bananas

· 200g of large, fresh whiteleg shrimp, cleaned, peeled, and deveined (reserve the shrimp heads)

· 2 sheets of tofu skin

· 50g of crispy frying flour

· Minced garlic

· Black sesame oil

· Salt, pepper, sugar

Instruction:

Peel the bananas and soak them in a bowl of lightly salted water for 10 minutes, then rinse them with fresh water. Cut the bananas into pieces the same length as the shrimp. Marinate the banana pieces with sesame oil and salt.

Marinate the shrimp with a little minced garlic, salt, pepper, and sugar. Let them sit for about 10 minutes to absorb the flavor.

Mix the crispy frying flour with cold water until you get a smooth, thick batter.

Quickly dip the tofu skin sheets in water to soften them, then cut them into 8x12 cm pieces. Place a piece of banana and a shrimp on each sheet, then roll them up tightly, just like a spring roll.

Heat the oil. Dip each roll into the batter and place it into the hot oil. Fry until golden brown. Remove and place on paper towels to absorb the excess oil.

Serve hot with chili sauce.

**Crispy fried eel.**

For only about twenty thousand Vietnamese dong, you can have a very attractive dish. It's especially great for a weekend when friends and family come over for an intimate meal, as you can surprise them with this dish.

Ingredients:

· **300g of eel**, cleaned. Leave them whole, roll them into a coil, and use a toothpick to secure them so they don't unroll.

· **1 small piece of tamarind pulp**

· **Ginger**, peeled and minced

· **Chili**, minced

· **Garlic**, minced

· **Fish sauce, salt, sugar, cooking oil**

·

Instruction:

### Tamarind Sauce

First, soak the tamarind pulp until it's soft, then remove the seeds and mash it well. Mix the mashed tamarind with the minced garlic, chili, and ginger.

In a pan, sauté the garlic until fragrant. Add the tamarind mixture and bring it to a boil. Season with fish sauce, salt, and sugar until you achieve a balanced sweet, sour, and savory flavor. Add the minced ginger and chili (don't add the ginger too early or it will lose its aroma).

### Frying the Eel

Pour a generous amount of oil into a pan. Once the oil is hot, carefully place the coiled eels into the pan to fry. As the oil sizzles again, reduce the heat and baste the eels with the hot oil to ensure they cook evenly. The eel is cooked once it turns a golden-brown color.

The following is the translation of the Vietnamese text:

**ENJOYING THE DISH:**

Serve hot with tamarind sauce or chili sauce.

**STIR-FRIED EEL WITH LEMONGRASS AND CHILI**

After cooking, the eel should be chewy, spicy, and have the fragrant flavors of lemongrass and curry.

**INGREDIENTS:**

· **300g of eel**, cleaned, patted dry, and cut into approximately 3 cm pieces.

· **Minced lemongrass**

· **Minced chili and garlic**

· **Curry powder**

· **Fish sauce, salt, sugar, cooking oil**

Instruction:

Marinate the **eel** with **lemongrass, chili, garlic, curry powder, fish sauce, salt, and sugar**. Let it sit for 15 minutes to absorb the flavors.

Heat the **oil** in a pan. Add the **garlic, lemongrass, and chili** and stir-fry until fragrant. Add the **eel** and stir-fry until it's firm. Pour in a little **water**, cover the pan, and let it cook for about 10 minutes until the eel is tender. Uncover the pan and turn the heat to high, stirring constantly until the eel pieces are firm and the sauce has reduced.

Enjoying the dishes:

Transfer the eel to a plate and garnish with cucumber carved into a flower shape. The stir-fried eel with lemongrass and chili is a very appealing dish when served hot with rice.

**Crispy-skinned roasted pigeon.**

With some special seasonings, you can create delicious and appealing dishes. For example, roasted pigeon can be served at parties, big or small, or simply to elevate a family meal.

Ingredients:

* **2 pigeons**, cleaned and patted dry
* **1 packet of five-spice powder**
* **Honey, salt, sugar, soy sauce**

### Instructions

Mix together the salt, sugar, honey, and soy sauce.

Rub the seasoning mixture evenly on the outside and inside the cavity of the pigeons. Let them marinate for about 2 hours to fully absorb the flavors.

There are two ways to do this:

### Method 1: Oven Roasting

Place the marinated pigeons in an oven and roast them until the skin is golden and crispy.

### Method 2: Flash-Frying

Steam the pigeons until they're cooked, then remove them and let them cool. Heat a generous amount of oil and ladle it over the pigeons until their skin is evenly golden.

THUOÃNK THU´C:

When ready to serve, chop the pigeon into four pieces and arrange them on a plate. Garnish with parsley and a few cherry tomatoes.

Serve hot with steamed rice or bread. It's also great with a side of cucumber, pickled vegetables, and chili sauce.

### Grilled Eel Patties

These patties can be served with either chili sauce or a salty chili fish sauce, and both are delicious.

Ingredients:

· **300g of eel**, cleaned, deboned, and skinned. Mince the eel meat.

· **100g of raw pork paste** (giò sống)

· **Finely minced shallots**

· **Minced garlic**

· **Fish sauce, salt, pepper, sugar, cooking oil**

Instruction

Combine the minced **eel**, **shallots**, **garlic**, and **raw pork paste**. Season with a little **fish sauce, salt, pepper, and sugar** to taste. Knead the mixture thoroughly. Then, pound, press, or mix it repeatedly until it becomes sticky and firm. Form the mixture into lemon-sized balls, then flatten them slightly into patties.

Heat the **oil** in a pan and fry the patties until they are golden brown. Remove them and place them on paper towels to absorb the excess oil.

Serve hot.

### Crispy Fried Wontons

This is a traditional Chinese dish of fried dumplings with a meat filling.

Ingredients:

· Wonton wrappers

· 200g of ground pork

· 100g of fresh shrimp, peeled and mashed

· 50g of fresh bamboo shoots, finely diced

· ½ onion, finely minced

· 1 tablespoon of cilantro, finely minced

· 1 teaspoon of soy sauce

· Salt, pepper, sugar, cooking oil

Instruction:

Soak the **wonton wrappers** using a damp cloth. In a large bowl, mix the **shrimp**, **pork**, **bamboo shoots**, **cilantro**, **onion**, **soy sauce**, and other seasonings.

Lay out a wonton wrapper and place a spoonful of the filling in the center. Pinch the edges together to seal.

Heat the oil in a pan and fry the wontons until golden brown. Remove them and place them on paper towels to drain the excess oil.

### **Steamed Bananas with Coconut Sauce**

Just looking at this cake, you can tell it's appealing. With its cool and refreshing texture, it's perfect for a hot, sunny day. I hope you're successful with this recipe.

Ingredients:

· **800g of ripe, peeled Siamese bananas**

· **500g of shredded coconut**, to be squeezed for thick coconut milk and 1.7 liters of thin coconut milk

· **150g of rice flour**

· **200g of granulated sugar**

· **Red food coloring** or coloring from red turmeric

· **Cooking oil, salt, vanilla extract**

Instruction:

Peel the **bananas** and soak them in lightly salted water for about 30 minutes. Rinse them, pat dry, and slice into 5 mm thick rounds.

Marinate the bananas with **150g of sugar**, **1 liter of the thin coconut milk**, and **1 tablespoon of salt**. Put this mixture in a pot and simmer over low heat until the liquid reduces and the bananas turn a reddish-brown color.

Mix the **rice flour** with the remaining thin coconut milk, **50g of sugar**, the **food coloring**, and **vanilla**.

Lightly oil a mold. Pour a layer of the rice flour mixture into the mold and steam until just cooked. Then, combine the remaining **50g of sugar**, **50g of rice flour**, the **thick coconut milk**, and **¼ tablespoon of salt**. Pour this mixture over the steamed cake and continue to steam until cooked through.

To serve, chill the cake in the refrigerator. When ready, remove it from the mold and slice.

**Grilled sticky rice rolls**.

The scent of sticky rice grilled over hot coals, with a hint of ripe banana, is quite appealing. While this dish takes some effort to make, it can bring a warm and cheerful atmosphere to a family gathering. It's even a great treat for a picnic or outing.Ingredients:

· **200g of sweet sticky rice**

· **6 ripe bananas**

· **Banana leaves**

· **Salt, sugar**

·

CHÊ´ BIÊ´N:

Wash the **sticky rice** well, mix with **1/4 teaspoon of salt**, then steam until cooked. Wash and wipe the **banana leaves** dry, then tear them into pieces that are big enough for wrapping.

Peel the **bananas**, cut them in half lengthwise, and marinate with **sugar** to taste. Let them sit for about 30 minutes to absorb the sweetness.

Once the sticky rice is cooked, fluff it up. Wrap a piece of banana in a layer of the sticky rice and use the banana leaf to form it into a small package.

Grill the banana and sticky rice packages over hot coals or in an oven at 180°C (350°F). Turn them regularly to ensure the outer layer of sticky rice becomes golden and crispy.

THUOÃNK THU´C:

This dish is delicious served either hot or cold. It's considered successful if the sticky rice layer is chewy and fragrant from grilling, and the bananas are not mushy.

### Steamed Blackfish

This type of fish can be braised with a sweet sauce, dry braised, fried, or even made into a soup. If you steam it, the flavor is more delicious than canned fish when eaten with hot rice. Steamed fish wrapped in rice paper is a creative twist on this classic dish.

Ingredients:

· **1.5 kg of blackfish**, long and round, about the size of a thumb.

· **Half a pineapple**

· **1 tomato**

· **1 medium onion**

· **Scallions, cilantro**

·

CHÊ´ BIÊ´N:

To prepare the fish, remove the gills and guts, cut off the tails, and wash them clean. Pat them dry. Arrange the fish in a small bowl and marinate them with **good fish sauce**, **MSG**, **pepper**, and a few **chili slices** if you like it spicy.

Slice the **pineapple, tomato, and onion** thinly and arrange them on top, along with the **scallions** and **cilantro**.

Cover the bowl with a plate and place it inside a larger pot to steam. Blackfish cooks very quickly; it should be done in about 15-20 minutes.

The final dish should have fish that is not broken apart, and the skin should still be a bluish-white. The bowl should have a little bit of clear liquid at the bottom.

When you take the pot off the heat, be careful when you lift the plate covering the fish. Tilt it quickly to avoid dripping the condensed water from the plate back onto the fish.

THUOÃNK THU´C:

You should eat this with rice while the fish is still hot.

If you're serving it as a drinking snack, buy some thin rice paper or nem wrappers. Moisten the wrapper, lay out some herbs and a fish (discard the head, and with this type of blackfish, you can eat the bones), then roll it up. Dip it in a good fish sauce mixed with sugar and chili.

### **Pickled Green Bananas**

This dish is similar to pickled vegetables, offering a balance of sweet and sour flavors, but it has a more unique and satisfying taste with a hint of astringency that tingles your tongue. You can serve it as a refreshing side dish with a meal or as a snack with drinks.

Ingredients:

· **10 small, unripe green bananas**

· **100 ml of vinegar**

· **10 limes**

· **Salt, sugar, ginger, garlic, fish sauce**

### **Instructions**

First, squeeze the **limes** for their juice. Dissolve **2 tablespoons of salt** in two-thirds of the lime juice, and set aside two-thirds of this mixture.

Peel the **green bananas** and soak them in the remaining one-third of the lime juice to prevent them from turning brown.

Bend each banana to squeeze out the water, then add them to the first part of the reserved lime-salt mixture. Soak for 15 minutes until the bananas are white and soft. After that, remove them and squeeze them dry. Repeat the process with the remaining lime-salt mixture.

Meanwhile, in a saucepan, dissolve **50g of salt, 150g of sugar, 100ml of vinegar, and 350ml of water**. Let it cool completely.

Once the bananas are soft, squeeze them dry again, slice them, and place them in a jar. Pour the cooled vinegar-sugar mixture over them, making sure the bananas are completely submerged.

### Serving Suggestions

Arrange the pickled bananas on a plate. Top with shredded **ginger**. For a dipping sauce, mix **fish sauce** with **chili** and **garlic**, and drizzle it over the dish.

**Braised Shrimp and Pork.**

This dish won't take you long to prepare, and it's quite simple to enjoy. With a small change in preparation, you can even turn it into a delicious dipping sauce for vegetables.

### INGREDIENTS

**300g of fresh shrimp**

**100g of pork belly**

**Dried shallots, scallions, garlic**

**Chili powder, cooking oil, fish sauce, salt, pepper, sugar**

### PREPARATION

Wash the **pork**, slice it into thin strips, and marinate it for about 15 minutes with **fish sauce, salt, pepper, and sugar**. Peel the **shrimp** and lightly crush them.

Sauté the minced **dried shallots and garlic** until fragrant. Add the **pork** and stir-fry until firm. Then, add the **shrimp**. Season with **fish sauce** and a little **sugar**, and stir-fry for about 2 more minutes. Add just enough boiling water to cover the meat and simmer for about 5 minutes.

Finally, add **pepper, scallions, and chili powder** if you want it spicy.

### SERVING

Serve with **vermicelli noodles** or **rice**.

This dish can also be used as a dipping sauce for boiled vegetables. If you're using it this way, you should mince the shrimp and pork instead of slicing them.

### **Lettuce Wraps**

On a hot day, a piping hot meal can be unappealing. Try a substitute with these neat and refreshing lettuce wraps, which are still very filling. This is a popular dish in Hue.

### INGREDIENTS

**100g of pork belly**

**100g of fresh shrimp**

**200g of rice vermicelli noodles**

**500g of mustard greens** or **1 bunch of lettuce**

**50g of scallions**

**50g of pork liver**

**Peanuts, garlic, fermented bean paste, sugar, chili**

### PREPARATION

Wash the **pork**, boil until cooked, and slice thinly. Clean the **shrimp**, steam until cooked, peel, and slice in half lengthwise. Blanch the **scallions** in boiling water. Lay out the mustard greens on a tray, put some **vermicelli noodles** in the middle, and top with a slice of **pork** and a slice of **shrimp**. Roll it up and tie it with a blanched scallion stalk.

### DIPPING SAUCE

Sauté the minced **garlic** until fragrant. Add the finely minced **liver** and stir-fry until cooked. Season with **fermented bean paste** and **sugar** to taste. When serving, add more **minced chili** and crushed roasted **peanuts**.

### SERVING

Dip the lettuce wraps in the sauce. You can either prepare them all at once or wrap as you eat, which makes for a fun and engaging family meal.

### **SNAIL AND BANANA SOUP**

It's the weekend, and you can show off your cooking skills with this rustic but appealing dish. Your family and friends will be surprised by this snail and banana soup.

### INGREDIENTS

**2kg of field snails**, soaked in rice water for an hour, then rinsed clean. Steam the snails, remove the meat, rub with salt and vinegar, rinse clean, and drain.

**5 green bananas**, peeled, soaked in lime water, and sliced diagonally into 5mm thick pieces.

**200g of pork belly**, washed and thinly sliced.

**5 blocks of fried tofu**, sliced into cubes.

**50g of fermented rice** (mẻ).

**1 tablespoon of shrimp paste**.

**5 tomatoes**, cut into wedges.

**1 fresh turmeric root**, peeled, crushed, and squeezed for its juice.

**50g of galangal**, peeled and crushed.

**Perilla leaves**, washed clean.

**Seasonings, garlic, dried chili**.

### INSTRUCTIONS

Marinate the **pork** with minced **garlic**, crushed **galangal**, **shrimp paste**, **fermented rice**, **salt**, and **sugar**. Let it sit for 10 minutes. Sauté the pork, add water, and continue to simmer. Marinate the **bananas** with **turmeric juice**, **fermented rice**, **shrimp paste**, **salt**, and **sugar**, and stir-fry them briefly. Marinate the **snails** with **galangal**, **fermented rice**, **shrimp paste**, **fish sauce**, **sugar**, and **dried chili**, and stir-fry them briefly. Add the **bananas**, **tofu**, and **tomatoes** to the pot with the pork, adjust the seasoning, and top with **perilla leaves**.

### SERVING

Serve with **vermicelli noodles** or **rice**.

### Caramel Sauce Bananas

This dish is delicious, whether served hot or cold.

#### Ingredients

**5 very ripe Siamese bananas**, choose large ones

**200g of shredded coconut**

**1 egg**

**Cooking oil**

**Lime**, juiced

**Sugar**

#### Instructions

Peel the bananas and soak them in lightly salted water for about 10 minutes. Rinse them again with fresh water and pat them dry.

Beat the egg well.

Dip the bananas in the egg, then roll them in the shredded coconut until they are evenly coated.

Heat the oil in a pan and fry the bananas until the coconut coating is golden brown. Remove them and place them on a paper towel to absorb the excess oil.

**To make the caramel:** Put **sugar**, **1 cup of water**, and **lime juice** into a pan over low heat. Stir the mixture with chopsticks until the sugar dissolves. When the sugar turns a golden color, turn off the heat.

To serve, pour the caramel sauce over the bananas.

### Braised Pork in Fermented Bean Sauce

This is a popular, rustic dish that you can prepare ahead of time. It's a great way to avoid feeling tired of a meal, especially during the summer.

#### Ingredients

**1 kg of boneless pork loin** or **pork belly**, washed and patted dry

**1 liter of fermented bean sauce** (tương Bần)

**200g of white sugar**

#### Instructions

Bring a pot of water to a boil and cook the pork until it's done. Remove the pork and immediately place it in a bowl of ice water for about 10 minutes to help the meat firm up. Take the pork out and use a clean towel to dry it.

In a pot, combine the **fermented bean sauce** and **sugar** and cook until the sugar dissolves. Taste the sauce to ensure the sweetness is to your liking. Let it cool for a few minutes.

Place the pork in a glass jar and pour the fermented bean sauce over it. Let the pork marinate for about a week. The longer it sits, the more flavorful and delicious the meat will become.

#### Serving

When you are ready to serve, take out the meat, slice it thinly, and arrange it on a plate. Drizzle a little sauce over it and garnish with some cilantro.

Serve with hot rice and a side of pickled mustard greens.

### Sweet and Sour Soup with Sesbania Flower and Catfish

This dish is served hot and can be enjoyed with steamed rice or vermicelli noodles, with a side of pure fish sauce and sliced chili.

#### Ingredients

**400g of catfish**

**200g of sesbania flowers**

**Tamarind, chili, fried shallots, culantro, rice paddy herb**

#### Instructions

Clean the **catfish** and remove the gills. Marinate with a little salt and pepper. Remove the pistils from the **sesbania flowers** and wash them. Put some water in the tamarind to extract the juice.

Briefly pan-fry the **catfish** until it is just cooked, then add it to a pot of water. Season with **tamarind juice, fish sauce, and sugar**. Simmer over low heat to keep the broth from getting cloudy. Taste and adjust the seasoning to your preference, then add the **sesbania flowers** and remove from heat immediately. Garnish with **fried shallots, rice paddy herb, culantro**, sliced **chili**, and a little **garlic oil**.

### Stir-Fried Frog with Alligator Leaves

Occasionally, you can change up your family's meal with this dish, which is sure to bring a delightful flavor to your loved ones.

#### Ingredients

**500g of fresh frog**

**Alligator leaves** (you can substitute with betel leaves)

**Shredded coconut, turmeric powder, ginger, chili, peanuts**

#### Instructions

Clean the **frog**, using only the thighs and body. Cut into large pieces and marinate with **salt, pepper, and MSG** for about 10 minutes. Squeeze a bowl of thick coconut milk from the **shredded coconut**. Mince the **chili**. Wash the young **alligator leaves** and slice them into strips.

Heat oil in a pan, and quickly sauté a little **minced garlic** and **chili**. Add the **frog** and stir-fry until firm. Add the **turmeric powder** and mix well, then pour in the **coconut milk** and bring it to a boil. Season to taste with **salt, sugar, and MSG**. Continue to stir-fry until the coconut milk thickens and the frog meat becomes fragrant. Add the **alligator leaves** and stir well, then transfer the dish to a plate. Garnish with roasted **peanuts**. Serve hot.

### Fried Gourami Fish

This dish has an appealing look and flavor. It is very suitable for gatherings or as a snack with drinks. Enjoy your meal!

#### Ingredients

**1 kg of gourami fish**

**Starfruit, green bananas, pineapple, various herbs, rice paper, and vermicelli noodles**

#### Instructions

Clean the raw **gourami fish**, remove the gills and guts, and soak it in saltwater for about 15 minutes to reduce its sliminess. Pat it dry and deep-fry until it is golden brown all over. Use a generous amount of oil to ensure the fish cooks quickly. The result should be a fish that is crispy and firm. This dish is meant to be eaten as a wrap, served with fresh herbs, rice paper, and vermicelli noodles. Dip the wrap in **fermented anchovy sauce** (mắm nêm).

#### To prepare the fermented anchovy sauce

Finely mince **1/4 of a pineapple, chili, and garlic**, and add them to a bowl of **fermented anchovy sauce**. Add a little **sugar, MSG, and some hot water** and mix well.

### Roasted Snakehead Fish and Gourd Salad

You might be surprised to learn that fish can be made into a salad. But go ahead and try this recipe—you'll find that this salad is quite appealing.

#### INGREDIENTS

**500g of snakehead fish**

**1 kg of bottle gourd**

**Shallots, ginger, carrots, Vietnamese coriander, chili, fried shallots, sesame seeds, lime**

#### INSTRUCTIONS

Clean the **snakehead fish**, marinate it with a little salt and pepper for 15 minutes, then roast it over charcoal. Once the fish is cooked, flake the meat.

Peel the **gourd** (leaving a bit of the green skin), remove the seeds, and shred it. Blanch the shredded gourd in boiling water, then squeeze it to remove the excess water. Slice the **shallots** into rounds. Finely mince the **ginger** and soak it in vinegar. Shred the **Vietnamese coriander, carrots, and chili**. Toast the **sesame seeds** until golden.

Mix the **gourd, shallots, ginger, carrots, and Vietnamese coriander** with the dressing to taste. Arrange the salad on a plate and top with the flaked fish. Drizzle with a little more dressing and sprinkle with **sesame seeds, fried shallots, and chili**. Garnish to make it look nice. This gourd salad is best served with **prawn crackers** and a sweet and sour fish sauce.

### Duck Braised with Fermented Bean Curd

This is a very appealing dish, perfect for a party. Since duck is in season, it's easy to get the ingredients for this dish.

#### INGREDIENTS

**1 young duck** (1.7kg), washed thoroughly with ginger and rice wine, rinsed again, and cut into pieces

**4 cubes of white fermented bean curd**

**3 cubes of red fermented bean curd**

**500g of taro**, peeled, cut into bite-sized pieces, and fried until golden

**1 bunch of morning glory**, remove the leaves and use the young stems

**Minced shallots and garlic**

**Oyster sauce, sesame oil**

**Fresh coconut water**

**Salt, pepper, sugar**

#### INSTRUCTIONS

Marinate the **duck meat** with **salt, pepper, sugar, minced shallots, garlic, oyster sauce, sesame oil**, and the mashed **fermented bean curd**. Let it marinate for about 30 minutes. Sauté the garlic until fragrant, then add the duck and stir-fry until it firms up. Pour in the **coconut water** and braise the meat until it's tender. Add the fried **taro** and adjust the seasoning to your liking. Cook until the liquid thickens.

#### SERVING

Serve the dish in a hot pot or a clay pot, and keep it warm over low heat. It's best served with fresh **vermicelli noodles** or **bread**, and a side of **morning glory** and **fermented bean curd**.

### Fish Steamed in a Wok

This is a rather unique and appealing dish. Try your hand at it to treat your friends and family.

#### INGREDIENTS

**300g of red snapper**, cleaned and scaled, washed with wine and salted water

**100g of salmon**, cubed

**100g of cured meat**, cubed

**4 eggs** - **cilantro**, finely chopped

**Salt, pepper, sugar, white wine**

#### INSTRUCTIONS

Fillet the **red snapper**, but leave the tail and head. Dice the snapper meat. Combine the diced **snapper, salmon, and cured meat**. Season with **salt, pepper, sugar, white wine, and cilantro**. Beat the **eggs**, and season with **salt, pepper, and sugar**.

Mix a small amount of the fish mixture into the beaten eggs and pour it into a plate. Steam for about 1 minute. Place the fish fillet and the rest of the fish mixture on top of the steamed egg and continue to steam for another 4 minutes.

### Fish and Noodle Wraps

You might think this dish is difficult to prepare, but it's actually very simple. It will bring a fresh and delightful taste to your meals this summer.

#### INGREDIENTS

**700g of fish** (cá quả)

**500g of rice vermicelli noodles**

**50 rice paper wrappers**

**Fresh herbs, dill, scallions**

**Galangal, garlic, vinegar, chili**

#### INSTRUCTIONS

Scale and wash the **fish** thoroughly to remove any slime. Score the fish along its body. Marinate the fish evenly with a little seasoning. Cut the **vermicelli noodles** into smaller pieces.

Peel and slice the fresh **galangal**, then crush it lightly. Wash the **scallions**, and separate the green stalks from the white parts. Pick and wash the **dill** and other fresh herbs. Soak them in lightly salted water, then take them out and shake to dry before serving.

Boil water and blanch the **dill** and scallion stalks. Remove them, and add the **galangal** to the boiling water. Once the water boils again, add the fish and poach until cooked through.

Lay out a piece of **rice paper**. Add a small amount of **vermicelli noodles**, a few scallion stalks, fresh herbs, and a piece of fish. Roll it up. Use a scallion leaf to tie it loosely. Serve the fish wraps with a dipping sauce made of **vinegar, garlic, and chili**, seasoned to your liking.

The dish is best served when the fish is kept warm. You can substitute the fish with other types of fish that have fewer bones.

### Crispy Stir-Fried Noodles

When you're tired of eating rice, try making this noodle dish for a change of pace.

#### INGREDIENTS

**100g of dried vermicelli noodles**

**150g of chicken breast** or **pork loin**

**100g of fresh, peeled shrimp**

**100g of tofu**

**Chili, garlic, ginger, chives, cilantro, fish sauce, vinegar, sugar, cooking oil**

#### INSTRUCTIONS

Soak the **noodles** in hot water for about 2 minutes, then drain thoroughly. (You can place them on a paper towel to help them dry faster.)

Cut the **tofu** into sticks. Mince the **chicken** (or pork). Halve the **shrimp**. Mince the **ginger, garlic, and chili**. Slice the **chives** into sections.

Heat a deep pan with a generous amount of **oil**. Fry the noodles until crispy. Be careful, as at high heat, the noodles crisp up very quickly—in just 40 seconds to 1 minute. If you leave them in for too long, they will burn. Fry the **tofu** until golden. Drain the oil from the fried noodles and tofu, and keep them warm.

Pour out most of the oil from the pan, leaving a small amount. Sauté the **ginger** and **garlic** until fragrant, then add the **chicken**. A moment later, add the **shrimp**.

In a separate bowl, mix **2 tablespoons of fish sauce, 2 tablespoons of chili sauce, 1 tablespoon of vinegar, sugar, and a little minced chili**. Pour this sauce into the pan with the shrimp and chicken and bring to a boil. Add the **chives** and quickly stir. Finally, add the finely chopped **cilantro** and **tofu**, and mix well.

Divide the fried noodles among 4 shallow bowls and top with the stir-fried mixture.

### Pan-Fried Duck Tongue with Salt

This is a unique dish in both flavor and ingredients. If you're hosting a party, give it a try—it's sure to surprise your guests.

#### INGREDIENTS

**300g of duck tongues**, cleaned and washed with white wine to get rid of the odor

**Minced shallots**

**Shredded ginger**

**Chili powder**

**Star anise, cloves, black cardamom, cinnamon sticks**

**Cooking oil, salt, pepper, sugar, fish sauce, dark soy sauce**

#### INSTRUCTIONS

In a pan, toast the **star anise, cloves, black cardamom, and cinnamon sticks** until fragrant. Place them in a clean cloth bag and tie it. Put the bag into a pot of water and boil for about 10 minutes. Season the broth with **fish sauce, salt, sugar, and dark soy sauce**.

Add the **duck tongues** and cook for about 15 minutes. Remove and drain.

Sauté the **shallots** until fragrant. Add the duck tongues and stir-fry for about 2 minutes. The tongues should be firm. Season with salt to taste. (If you want it a bit spicy, you can add shredded ginger.)

**To serve:** Arrange the tongues on a plate and serve with **chili sauce** or **salt and lime pepper**.

### Quail Braised with Five Spices

This is a very nutritious soup that isn't too difficult to prepare. Try it out this time—you're sure to receive compliments and admiration.

#### INGREDIENTS

**2 quails**, cleaned and drained

**1 packet of five-spice powder**

**2 dried shiitake mushrooms**, soaked until soft

**10g of cooked Job's tears**

**6 dried Chinese red dates**, soaked until plump

**100g of water chestnuts**

**1000 VND worth of daylilies**, soaked until soft, remove the pistils, and tie into knots

**Salt, sugar, soy sauce**

#### INSTRUCTIONS

Marinate the **quails** with **salt, sugar, soy sauce, and five-spice powder**. Let them sit for about an hour to absorb the flavor.

Heat oil in a pan and fry the **quails** until golden (they don't need to be cooked through). Remove and drain the oil.

Place the **quails** in a pot, cover with water, season with **salt and soy sauce**, and bring to a boil. Skim off any foam. Continue to simmer over low heat for about 15 minutes. Add the **shiitake mushrooms, water chestnuts, and red dates**, and continue to cook until the quails are tender. Add the **daylilies** and **Job's tears**.

**To serve:** Ladle into a bowl and serve hot with **bread** and **salt and pepper**.

### Roasted Duck and Mango Salad

It's the weekend, and you can improve your family's meal with this dish. While it takes a bit of time, the whole family will appreciate the delicious result.

#### INGREDIENTS

**1 duck** (1.5 kg), cleaned and drained

**200g of fresh mango**, cooked until soft

**1 celery stalk**, cut into sections and carved into flowers on both ends

**1 onion**, thinly sliced

**1 small carrot**, shredded

**Chili peppers**, shredded

**1 packet of five-spice powder**

**Honey**

**Cooking oil, salt, pepper, sugar**

#### INSTRUCTIONS

Marinate the duck with **salt, pepper, sugar, honey, and five-spice powder**. Let it sit for about 3 hours to absorb the seasoning. Deep-fry the duck in hot oil or roast it in an oven until golden brown. (You can buy a pre-roasted duck if you don't have time to prepare it.) Debone the duck and slice the meat into strips.

Toss the **carrots, celery, onion, and mango** with **vinegar and sugar** for about an hour to get a sour taste. Mix this with the roasted duck, red vinegar, **salt, sugar, and shredded chili**.

**To serve:** Arrange the salad on a plate, garnish with chili flowers, and serve with **soy sauce**.

### Pan-Fried Shrimp with Five Spices

This is a very simple dish, yet many people love it. It doesn't require a lot of effort or cost to prepare.

#### INGREDIENTS

**300g of tiger prawns** or **freshwater shrimp**, choose fresh ones, clean and drain (you can remove the heads and tails)

**1 packet of five-spice powder**

**Minced shallots**

**Minced garlic**

**Scallions**, cut into sections

**Chili powder, cooking oil, fish sauce, salt, pepper, sugar**

#### INSTRUCTIONS

Marinate the **shrimp** with **five-spice powder, shallots, garlic, fish sauce, pepper, sugar, and chili powder**. Let the shrimp absorb the seasoning for a few minutes.

Heat oil in a pan, and sauté the **garlic** until fragrant (do not let it turn golden). Add the shrimp and stir-fry over high heat. Season to taste. When the shrimp firm up and turn red, they are cooked. Add the **scallions** and stir evenly.

**To serve:** Arrange the shrimp on a plate and garnish with a few sprigs of cilantro. Serve with a side of **cucumbers, tomatoes, and chili sauce**. This pan-fried shrimp is delicious with hot rice.

### Braised Ribbonfish

This dish is flavorful and appealing when served with hot rice, and it's not too expensive to make.

#### INGREDIENTS

**500g of ribbonfish**, use only the body, remove the head, and cut into 7cm pieces

**Star anise, cloves, peppercorns, dried chili, cinnamon**

**Scallions**, cut into sections

**Ginger**, peeled and sliced

**Cooking oil**

**Fish sauce, salt, pepper, sugar, soy sauce, dark soy sauce**

#### INSTRUCTIONS

Marinate the **fish** with **salt and pepper** for about 2 hours to let it absorb the seasoning. Heat oil in a pan and fry the fish until golden.

In a separate pan, toast the **star anise, cloves, peppercorns, and cinnamon** until fragrant.

Place all of the toasted spices, along with a dried chili, in a small cloth bag and tie it. Put water in a pot and drop the spice bag in. Add **fish sauce, salt, sugar, soy sauce, and dark soy sauce**. Simmer for 10 minutes to release the aromas. Add the fish, cook for about 5 minutes, then reduce the heat. Add the **scallions** and **ginger**, adjust the seasoning, and continue to cook until the liquid has reduced.

### Grilled Chicken Feet with Five Spices

For just 15,000 VND, you can prepare a very appealing snack for drinks.

#### INGREDIENTS

**10 chicken feet**, cleaned and washed with white wine and ginger juice to remove the smell, and drained

**1 packet of five-spice powder**

**Crushed shallots and garlic**, squeeze to get the juice

**Honey, cooking oil**

**Salt, sugar, fish sauce**

#### INSTRUCTIONS

Put the **chicken feet** in a pot and steam for about 10 minutes. Remove them.

Marinate the chicken feet with a mixture of **five-spice powder, salt, sugar, fish sauce, cooking oil, honey**, and the juice from the **shallots and garlic**. Let it sit for about 5 hours, turning the chicken feet over to ensure they are evenly marinated.

Place the chicken feet on a grilling rack. Occasionally, use a brush to apply the seasoning mixture to them. Grill until the chicken feet are golden brown and fragrant. The chicken feet have been steamed, so they will not be dry when grilled.

**To serve:** Serve the grilled chicken feet with a dipping sauce of **salt, pepper, and lime**.

### Cauliflower Wrapped in Fish Paste

After preparing this dish, you can garnish it with pickled cauliflower, salad, and tomatoes to make it more appealing. Arrange the fried cauliflower on top and serve hot.

#### INGREDIENTS

**300g of green cauliflower**, separated into small florets, washed, soaked in lightly salted water, and drained

**150g of fish paste** (cá thác lác)

**100g of raw pork paste** (giò sống)

**Finely minced shallots and garlic**

**Tomato sauce**

**Chili sauce**

**Salt, pepper, sugar, fish sauce, sesame oil**

#### INSTRUCTIONS

Marinate the **fish paste** with **salt, pepper, shallots, garlic, and fish sauce**, and knead until it's sticky. Mix the **fish paste** with the **raw pork paste**. Wrap this mixture around the **cauliflower florets**, leaving the stem exposed. Deep-fry until golden brown.

**To make the dipping sauce:** Sauté the shallots and garlic, and add **1 tablespoon of tomato sauce, 1 tablespoon of chili sauce, and 1 tablespoon of sesame oil**.

### Spaghetti with Tomato Sauce

This dish should be eaten hot. Be sure to mix everything together before eating. Now, let's enjoy a dish from the Mediterranean!

#### INGREDIENTS

**400g of spaghetti**

**1 onion**

**1 clove of garlic**

**400g of tomatoes, basil, seasonings, and a little black pepper**

#### INSTRUCTIONS

Wash all the **vegetables** and dry them. Dice the **onion**. Crush the **garlic**. Chop the **tomatoes**.

Heat oil in a pan. Once the oil is hot, add the **onion** and **garlic**. Sauté until the onion is soft, then add the **tomatoes**. Add a little water to the pan and season to taste. Continue to cook. Be sure to leave the pan uncovered and stir occasionally. Cook until the water has almost completely evaporated and the sauce is thick. Then, turn off the heat.

Boil **3 large cups of water** in a pot and add the **spaghetti**. Cover and cook until the pasta is tender. Then, uncover the pot and continue to cook until the water has evaporated. Stir the noodles to prevent them from sticking, then pour them into a bowl. Top with the sauce, sprinkle with finely sliced **basil**, and add a little **pepper**.

### Stir-Fried Shrimp Noodles

If you're tired of your usual meals, you can change things up with this stir-fried noodle dish and discover its delicious appeal.

#### INGREDIENTS

**400g of spaghetti**

**350g of green beans**

**500g of medium-sized shrimp**

**1 dried shallot, 1 red chili pepper, a small bowl of white wine**

**300g of tomatoes**

**1 teaspoon of sugar**

**50g of cheese**

**Cooking oil and seasonings**

#### INSTRUCTIONS

Boil **3 large cups of water** (about ¾ liter) and add the **spaghetti**. Cook until tender, then drain.

Drop the **green beans** into a pot of boiling water. Cook with the lid off for about 3 minutes or until the beans are soft. Remove them and rub gently to remove the outer skin.

Heat oil in a pan. Once the oil is hot, add the **shrimp**. Season and stir until the shrimp turn red. Transfer the shrimp to a plate.

In a separate pan, melt the **cheese** with **sugar** until it becomes a smooth, liquid mixture. Pour it into a bowl.

Sauté the thinly sliced **shallots** in the pan until soft. Add the sliced **chili**, chopped **tomatoes**, and **white wine**. Cook until the wine has almost evaporated. Then, add the melted **cheese**, **shrimp**, and **spaghetti**, and stir well until heated through. Season to taste.

### Braised Fermented Fish

With its bold and rich flavor, fermented fish is a characteristic dish of Vietnam that is not difficult to prepare.

#### INGREDIENTS

**100g of fermented fish fillet**, cut into 4cm pieces

**200g of lean ground pork**, washed, drained, and finely minced

**50g of ginger**, peeled; mince one part to marinate with the pork, and slice the other part into thin strips

**1 chili**, sliced

**1 shallot**, peeled and minced

**Salt, pepper, sugar**

#### INSTRUCTIONS

Marinate the **ground pork** with a mixture of **minced ginger, minced shallots, salt, pepper, and sugar**. Mix well and let it sit for 15 minutes to absorb the flavor.

Arrange the **pork** and **fermented fish** in a small bowl. You can alternate layers of fish and pork, or place the fish on the bottom with the pork on top.

Sprinkle with a little more **pepper**, a few slices of **shallot, chili, shredded ginger**, and sliced **scallions** on top of the pork and fish.

**To serve:** Eat with hot rice, served with a side of **cucumbers** and **fresh herbs**.

### Stir-Fried Chicken and Cashews

Spaghetti is widely available at supermarkets and comes in many different shapes. Try this dish and discover its delicious appeal.

#### INGREDIENTS

**400g of spaghetti**

**Chicken breast**, deboned

**Cashews, ginger, basil, seasonings, and a little sesame oil** (olive oil is even better)

**Green beans**

#### INSTRUCTIONS

Boil **3 large cups of water** (about 1/4 liter per cup) in a pot, then add the **spaghetti**. Add a little seasoning to taste. Continue to cook for 2 to 3 minutes until the water has evaporated. Pour the noodles into a bowl.

Wash all the **vegetables and fruits**. You must string the **green beans** and snap them into sections. Peel and julienne the **ginger**.

After deboning the **chicken**, slice it thinly. Heat oil in a pan. Once the oil is hot, add the chicken and stir-fry until the pieces are evenly golden. Add the **green beans, cashews, and ginger**. Add seasoning to taste and continue to cook for another 3 minutes, stirring constantly. Then, add the **spaghetti** to the pan and stir for another 1-2 minutes. Scoop the noodles into a bowl and arrange some **basil** on top. This dish is best served hot.

# LÂÍU ÆAU

Khi ăn, nPơ´c du`ng phaãi sôi ky˜, nhu´ng lâ`n lPơ.t ca´c dô` co`n la.i va`o nPơ´c lâíu chín ta´i la` dPơ.c. Mo´n na`y ăn no´ng. Nê´u ăn cay thì nêm sa tê´ va`o nô`i lâíu se˜ dâ.y mu`i thơm.

Ingredients:

* XPơng ô´ng: 400 g
* Ca´ che´p: 1 con (500 g)
* Nâ´m hPơng: 100g
* Khoai môn: 400 g
* Caãi cu´c, caãi xanh: 500g
* Toãi tây: 200 g
* Mì ba´nh da: 400 g
* Kia vị, ơ´t, tai chua, dâ.u phu.

Instruction:

nPơ´c.

XPơng chă.t khu´c, ninh lâ´y nPơ´c ngo.t. Ca´ sơ chê´ sa.ch, dêí ra´o

Nâ´m hPơng ngâm nơã khía nhe. phía trên mu˜ nâ´m ta.o hoa.

Toãi tây că´t khu´c khoaãng 5 cm. Khoai môn go.t voã, că´t tP`ng miê´ng vP`a phaãi. Caãi cu´c nhă.t boã rê˜, rPãa sa.ch dêí ra´o nPơ´c. Àâ.u phu. xă´t miê´ng lơ´n.

Khi xPơng da˜ ninh ky˜, ga.n dôí nPơ´c du`ng va`o nô`i lâíu. Àun nPơ´c du`ng thâ.t sôi, cho khoai, ca´ va`o dun tiê´p. Phaãi dêí nô`i nPơ´c sôi liên tu.c tơ´i lu´c ca´ chín ky˜, khoai mê`m nhP` la` dPơ.c. Boã nâ´m hPơng, toãi tây, tai chua va`o nô`i lâíu dun tiê´p, nêm vP`a gia vị, nô`i nPơ´c co´ vị ngo.t dâ.m, hơi chua la` dPơ.c.

This Vietnamese text is a collection of recipes. Here is the translation, organized by dish.

### **Braised Papaya with Tomato**

This is a savory dish served with rice, with a uniquely sour and sweet flavor.

**INGREDIENTS:**

Papaya: 500g

Tomato: 100g

Fresh scallions, chili peppers

Spices, fish sauce, cooking oil

**INSTRUCTIONS:**

Choose a papaya with thick, firm flesh, as it is soft yet fragrant. Use a knife or peeler to remove the tough outer skin. Wash it clean and cut it into bite-sized cubes. Choose uniformly ripe, mealy tomatoes. Wash them, remove the seeds, and slice them into thin pieces. Pick the scallions, remove the roots, cut the white part of the stem into 5 cm pieces, and then slice them thinly. Deseed the fresh chilies and slice them into thin pieces.

Add a spoon of cooking oil to a pan. Add the scallions and sauté until fragrant, then add the tomatoes and sauté thoroughly. When the tomatoes are completely soft, add a little water, spices, and fish sauce. Stir well and then add the papaya to simmer. Note that the sauce at the beginning should cover the papaya. Continue to simmer over low heat until the liquid is almost gone and the papaya pieces are colored a deep red and have absorbed the spices. Stir in the chilies and scallions, then remove from the heat.

### **Fermented Papaya Salad**

A successful fermented papaya salad is one where the papaya is ripe yet crunchy and the flavor of the fish sauce is fragrant and balanced. Enjoy!

**INGREDIENTS:**

1 papaya (500g), just ripe, peeled, washed, and shredded (about 3 mm thick)

300g whole fermented fish (choose a good quality kind)

Fresh bird's eye chili, finely chopped

Finely minced garlic

50g roasted rice powder

Lemon, sugar

**INSTRUCTIONS:**

Soak the shredded papaya in lime water for about 30 minutes. Take it out, rinse it thoroughly several times, and let it drain.

Mix the fermented fish with the papaya, chili, garlic, and half of the roasted rice powder. Let it marinate for 2 days.

When serving, place a sufficient amount of the salad on a plate. Mix in a little fresh lemon juice and sugar to taste. Sprinkle a little more roasted rice powder on top. Serve with rice or rice noodles and a side of various fresh vegetables.

### **Goat Hot Pot**

Hot pot is a suitable dish for family gatherings. Goat hot pot, in particular, can be a delightful and fun dish for a get-together.

**INGREDIENTS:**

Marrow bones: 1 kg

Lean goat meat: 500g

Tofu: 5 pieces

Cabbage: 1 kg

Carrots, celery: 200g

Dried noodles (bánh da): 500g

Spices, satay sauce

**INSTRUCTIONS:**

Wash the marrow bones clean, crush them, and then simmer them thoroughly to make the broth sweet. While simmering the bones, skim off the foam that rises to the surface to keep the broth clear.

Slice the goat meat into wide, thin pieces. Marinate it with a little crushed lemongrass and spices. Once the meat has absorbed the marinade, roll it into small portions and arrange them neatly on a plate.

Cut the cabbage into small, bite-sized squares. Wash thoroughly and drain. Peel the carrots and slice them into shreds. Pick and clean the celery, removing the roots, and cut it into sections. Soak the dried noodles in water for 15 minutes to soften. Cut the tofu into large pieces and arrange them on a plate. When eating, season the broth to your liking, add satay sauce if you like it spicy, and then pour the broth into a hot pot placed in the middle of the table. As you eat, dip each item one by one into the boiling broth until they are cooked, tender, and have absorbed the sweet flavor of the broth.

The broth will be more delicious if you add a few pieces of taro.

### **Spring Rolls with Pomelo Flower Crab**

This dish is quite special; discover the unforgettable flavors.

**INGREDIENTS:**

150g boneless, skinless chicken

50g shiitake mushrooms

150g white cabbage (don't use the leaves)

100g lime leaves

Good quality rice paper, all-purpose flour, black pepper, sesame oil, taro powder, sugar, cooking oil.

**INSTRUCTIONS:**

Wash the chicken, drain, and dice into small cubes. Marinate the chicken with a little black pepper, sesame oil, sugar, taro powder, and seasoning to taste. Let it sit for 10 minutes to marinate. Soak the shiitake mushrooms in warm water to soften, take them out, squeeze out the excess water, and chop them finely. Wash the white cabbage, cut it into thin wedges, and sauté it in a pan with a little cooking oil. Remove from the pan and let it drain.

Add 2 tablespoons of oil to a pan and lightly sauté the chicken. Take the pan of chicken off the heat, add the shiitake mushrooms, white cabbage, and julienned lime leaves, and mix well. Afterward, put the mixture in a basket to drain the water to use as the spring roll filling.

Mix the all-purpose flour with a little water and set it aside. Place a small amount of filling on a sheet of rice paper, roll it tightly, and use a small brush to spread the flour paste evenly over the spring roll.

Heat the oil until very hot. Deep fry the spring rolls until they are evenly golden and cooked. Remove them from the oil and cut into pieces. Serve with fish sauce mixed with sugar and vinegar.

### **Fried Chicken Wings with Butter**

When you have guests over and want to spend time chatting while still serving your friends a delicious meal, this is the perfect dish for you.

**INGREDIENTS:**

Chicken wings: 4 wings

Butter: 2 tablespoons

Minced garlic: 2 tablespoons

Cornstarch: 50g

Onions, tomatoes, Da Lat lettuce

**INSTRUCTIONS:**

Clean the chicken wings, cut them in half, and marinate with 1/2 teaspoon of salt and 1/2 teaspoon of pepper for about 15 minutes. Then, coat the chicken wings in cornstarch. Fry the chicken wings in a hot pan of oil until they are evenly golden, then remove them. Sauté the garlic with butter, then add the golden-fried chicken wings. Turn the chicken wings constantly until they have absorbed all the butter.

Garnish the fried chicken wings with onions, tomatoes, and lettuce around the plate. This dish is served with a salt, pepper, and lemon dip.

### **Stuffed Squash Blossoms**

After preparing, arrange the squash blossoms on a plate, you can line the plate with some water spinach. This dish can be served with chili sauce.

**INGREDIENTS:**

7-10 large squash blossoms, of uniform size. Pick them, remove the pistils, gently peel the outer skin, wash the inside, and let them drain.

100g minced lean pork, washed, drained, and finely minced.

100g fish paste.

Finely minced shallots.

The white part of scallions.

Salt, pepper, sugar.

**INSTRUCTIONS:**

Marinate the minced pork with salt, pepper, sugar, and shallots. Knead the fish paste until it is elastic, then mix it with the white parts of the scallions, salt, pepper, and sugar. Combine the pork with the fish paste and roll them into small, bite-sized balls. Stuff the filling balls into the squash blossoms.

Bring a pot of water to a boil, place the stuffed squash blossoms in a steamer, and steam them.

### **Thai-Style Fried Rice**

Just by looking at the vibrant colors and presentation of this fried rice dish, it is already appealing. With this dish, you will be able to surprise your guests.

**INGREDIENTS:**

2 cups cooked rice

2 salted egg yolks

1 carrot, finely diced

100g cold cuts, finely diced

50g straw mushrooms, finely minced

50g salted radish, 1 sprig of ginger, finely minced

100g spinach, finely minced

Salt, cooking oil

**PREPARATION:**

Cook the rice and let it cool.

Wash the salted egg yolks with white liquor, steam until cooked, and mash finely. Soak the salted radish in water for 30 minutes, squeeze out the water, and mince finely.

**INSTRUCTIONS:**

**Orange-yellow color:** Sauté the carrots, 1/2 of the straw mushrooms, 1/2 of the salted radish, 1/2 of the cold cuts, and 1/2 of the rice. Stir well. Finally, add the salted egg yolks. Season to taste.

**Green color:** Sauté the remaining mushrooms, salted radish, cold cuts, and rice, then add the spinach. Season a little to taste.

**PRESENTATION:**

Fold a piece of paper to form an S-shape. Scoop the orange-yellow rice onto a plate and use the paper to press it into a curved shape. Place the green rice next to it. The two colors of rice will form a yin-yang circle. Cut a round slice of carrot and cucumber (use only the green skin) and place them in the position of the two dots on the opposite colored rice.

### **Bamboo Shoot and Pork Hock Soup**

A bowl of bamboo shoot soup is an indispensable item on the holiday, New Year's, or death anniversary feast. This is considered a traditional dish of the Northern people.

**INGREDIENTS:**

Dried bamboo shoots: 300g

Pork hocks: 1.5 kg

Wood ear mushrooms, fresh scallions

Spices, MSG

**INSTRUCTIONS:**

Soak the dried bamboo shoots in rice water for 8-10 hours to allow them to fully expand. Then, clean them, cut off the old parts, and wash them thoroughly again. After that, boil them well in fresh water. Change the boiling water about 2-3 times until the water is no longer a dark yellow color.

Scrape and wash the pork hocks, chop them into large pieces, and simmer them in cold water until very tender.

Soak the wood ear mushrooms until they expand, then clean them and cut off the stems.

Cut the roots off the fresh scallions. Cut the white bulbous part into long pieces and then slice them lengthwise. Cut the green stalks into suitable sections.

Add a little fat to a pan and sauté the scallions until fragrant. Next, add the prepared bamboo shoots and sauté them with a little seasoning so the bamboo shoots are flavorful.

When the bamboo shoots have absorbed the seasoning, add them to the pot with the simmering pork hocks and continue to simmer until both are very tender.

When eating, add the sliced scallions and wood ear mushrooms and simmer for about 3 minutes. After that, add the scallion stalks and season to taste. Only heat the soup right before you eat it and add the scallions then.

### **Chicken in Aspic**

A piece of chicken meat is tender and sweet without being mushy, and the jelly is firm and clear. This is how you know you have succeeded with this dish.

**INGREDIENTS:**

Young hen: 1.2 kg

Pork skin: 150g

Dried shallots, spices, pepper

Cooking oil, mushrooms, carrots

**INSTRUCTIONS:**

Clean the chicken, remove the entrails, wash thoroughly, drain, and chop into bite-sized pieces. Marinate with spices for about 15 minutes to absorb the flavors.

Heat cooking oil until hot, then lightly sauté the chicken. Afterward, add just enough boiling water to cover the chicken and simmer over low heat.

Scrape the hair off the pork skin, wash it clean, and slice it into large pieces the size of a matchbox. Add it to the pot with the chicken to simmer. When the pork skin and chicken are tender, remove the pork skin and debone the chicken.

Choose 2-3 flat mushrooms, soak them until they expand, wash them clean. Peel the carrots and carve them into thin flower shapes. Arrange the mushrooms and carrots at the bottom of the bowl, then place the chicken on top. Season the chicken broth with fish sauce and salt to taste, add a little pepper, and pour it over the chicken to cover it. Let the broth cool, then place the bowl in the refrigerator until it becomes a firm jelly.

When eating, turn the bowl of aspic onto a plate and slice it into small, bite-sized pieces.

### **Stuffed Bitter Melon**

This dish is flavorful, nutritious, and beneficial for health. When eating, cut it into pieces.

**INGREDIENTS:**

5 bitter melons

200g minced lean pork

200g fish paste

1 small onion

1 package glass noodles

2 wood ear mushrooms, scallions

Fish sauce + salt + sugar + MSG

**INSTRUCTIONS:**

Choose bitter melons with a dark green color and thick thorns, as they are less bitter.

Use a sharp knife to slit the side of the bitter melon, remove all the seeds, and soak them in water with a little salt for 15 minutes. Afterward, take them out and let them drain.

Minced lean pork: Mince it finely.

Fish paste: Knead until it is springy.

Onion: Dice it into small cubes.

Glass noodles: Soak until soft, then cut into small pieces.

Wood ear mushrooms: Soak until they expand, then cut into thin strips.

Bring a pot of salted and sugared water to a boil, blanch the bitter melons to reduce their bitterness. Take them out, rinse with cold water, and drain.

Mix the pork + fish paste + onion + wood ear mushrooms + glass noodles + salt + MSG + pepper + sugar to taste.

Stuff the mixture into the bitter melon, smoothing the surface.

Use a blanched scallion stalk to wrap around the bitter melon.

Arrange the bitter melons in a pot. Add water and simmer until the melons are soft.

For a better flavor, you can add bones to the pot for a sweeter broth.

### **Pickled Pig Ears**

The meat from the ears is firm, white, crispy, and fragrant. When you enjoy this dish, you will feel a unique, non-greasy, and incredibly appealing flavor.

**INGREDIENTS:**

2 pig ears or snouts

1 liter of vinegar

10 scallion stalks

1 teaspoon alum powder

50g white sugar

50g salt

3 red chili peppers

1 garlic clove

1 fresh coconut

**INSTRUCTIONS:**

Scrape and wash the meat, then cut it into large pieces (each ear is divided into 4 parts).

Boil water (1 liter) until very hot, add the alum powder until it dissolves, and boil the meat until it is cooked but not soft.

Take it out and immediately soak it in cold water.

Soak alum powder (1/2 teaspoon) in a bowl of water until it dissolves. Wash and rub the meat in it to clean it thoroughly, then rinse it again with cold water until it is very clean.

Slice the garlic thinly. Cut the white parts of the scallion into sections and trim both ends (each section is 3 cm long). Slice the chilies into strips or cut them into small flowers.

Arrange the meat in a jar, with garlic, scallions, and chilies at the bottom and on top of the meat. You can also use bamboo skewers to hold them in place.

Boil the vinegar, coconut water, salt, and sugar until they taste right. Filter the liquid to make it clear, and pour it into the jar. Let it pickle for one week.

**Note:** Boil the jar and lid thoroughly to prevent a white mold from forming on the surface of the meat. The vinegar liquid should cover the meat and be 1 cm below the rim of the jar.

### **Crab Noodle Soup**

The side dishes that come with crab noodle soup are fried tofu or snails with their meat cleaned, seasoned with salt, pepper, and minced shallots, and then sautéed. Dried shrimp is often added to make the broth sweeter; beaten egg is also used to make a different type of crab paste, still called "crab paste with egg."

**INGREDIENTS:**

300g freshwater crabs

1/2 liter of water

120g ripe tomatoes

**INSTRUCTIONS:**

Clean the crabs, remove the shell and gills, and extract the roe from the shell. Set it aside. Grind or blend the crabs finely. Remove the shells. If you keep the shells, the broth will turn black.

Mix the blended crabs with water, let it settle completely, and then decant the crab water, discarding the solids. Cut the tomatoes lengthwise into eight pieces. Sauté a little oil with minced shallots, season with a little salt, pepper, and a little MSG to taste. Sauté the tomatoes until they are soft.

Dissolve a little tamarind paste with filtered water and set it aside. Place the pot of crab water on the stove and add the sautéed tomatoes. Simmer over low heat. When the water just starts to boil, turn the heat down immediately so the water only simmers gently. The crab paste will slowly solidify and float to the surface. If you let it boil vigorously, the crab paste will not form. When you see that a thick layer of crab paste has formed and the water is clear, depending on your taste, season with a little shrimp paste, fish sauce, tamarind water, and salt to make the crab broth flavorful with a slightly sour taste.

Sauté a little oil with a little annatto seed for color, remove the seeds, and add a little minced onion. Add the crab roe and sauté it until cooked, seasoning it with a little pepper and salt. Pour the sautéed roe into the pot of crab paste. Keep it warm on the stove over low heat. Divide the rice noodles into bowls, scoop the hot crab paste into them, and sprinkle with coriander and finely sliced scallions. Serve with water spinach, shredded banana flower, bean sprouts, basil, culantro, and mint. Serve with fresh shrimp paste, fish sauce, and fresh sliced chili.

### **Fried Chicken with Pandan Leaves**

The crispy fried chicken pieces are fragrant with the scent of pandan leaves and spices, immediately making them appealing to guests. Let's enjoy this special dish.

**INGREDIENTS:**

¼ of a chicken (use both thigh and breast), washed, deboned, and sliced into pieces the size of 4 knuckles.

Turmeric powder

200ml fresh milk

Pandan leaves, washed and wiped dry.

Salt, sugar

**INSTRUCTIONS:**

Marinate the chicken with turmeric powder, salt, sugar, and fresh milk. You should marinate the chicken in advance and place it in the refrigerator to allow the meat to absorb the spices for about 1 day (if you are in a hurry, you can cook it right away, but the meat will not have absorbed the milk and will be less creamy).

Place each piece of chicken in a pandan leaf and wrap it up.

Heat the oil until very hot, add the chicken, and fry it until the pandan leaves are golden and crispy, which means the chicken is cooked (deep fry it in a lot of oil over medium heat).

Remove the chicken from the oil and let it drain (or place it on a paper towel to absorb the oil).

**PRESENTATION:**

Arrange on a plate, garnished with a few slices of tomato. Serve hot with a salt, pepper, and lemon dip.

### **Beef Hot Pot**

It's the weekend, and the whole family will gather to enjoy dishes that you cooked yourself. A hot pot will be a very pleasant gift for your loved ones.

**INGREDIENTS:**

Sirloin beef: 600g

Pork bones: 1 kg

Tofu: 5 pieces

Tomatoes: 300g

Sweet cabbage, chrysanthemum greens, celery: 1.5 kg

Spices, ginger

**INSTRUCTIONS:**

Wash the pork bones, chop them into large pieces. Bring water to a boil, add the pork bones, and when the water boils vigorously, discard that water. Add fresh water and continue to simmer the bones to make the broth. Do not cover the pot while simmering to keep the broth very clear.

Slice the beef thinly against the grain and marinate it with spices and finely minced ginger (peeled). Wash the tomatoes, remove the stems, and slice them into bite-sized pieces. Cut the tofu into squares. Pick and wash the chrysanthemum greens, sweet cabbage, and celery, and keep each type separate. Cut the vegetables into sections about 15 cm long. Sauté the scallions with oil until fragrant, then add the chilies.

When eating, pour the broth into a hot pot, season it to taste, and arrange the various ingredients on plates so that everyone can dip them themselves. When the broth is low, add more broth. After eating the above ingredients, you can add some noodles to the hot pot to make the meal more filling. You can add the sautéed chili directly to the hot pot or keep it separate.

### **Sautéed Daylilies**

Don't think that flowers can't be made into a dish. With these daylilies, you can create a very special and appealing dish.

**INGREDIENTS:**

100g daylilies, soaked until expanded, washed, and drained.

200g fresh shrimp, washed, peeled, deveined, rubbed with salt, rinsed, and drained.

250g basa fish stomach, thawed, blanched in boiling water, taken out, and drained.

Scallions, cut into sections.

Garlic, minced shallots.

Salt, pepper, sugar.

**INSTRUCTIONS:**

Marinate the shrimp with minced shallots, salt, pepper, and sugar. Let the shrimp absorb the seasoning for 10 minutes.

Sauté the minced garlic until fragrant, add the basa fish stomach, and stir-fry. Season with soy sauce, salt, sugar, and pepper.

Heat a pan, add oil and garlic, and sauté until fragrant. Pour the shrimp in and stir-fry over high heat. Add the daylilies and stir-fry, stirring well. Continue by adding the fish stomach to the pan, mixing it well, and re-seasoning to taste. Serve: Transfer to a plate, sprinkle with a little pepper and scallions on top. Serve hot with soy sauce.

### **Sweet and Savory Spring Rolls**

If you want to show off your cooking skills to someone you love, this is a great dish. We wish you success.

**INGREDIENTS:**

**Sweet filling:** 1 diced potato, 1 diced carrot, 2 diced green bananas, 50g cooked Petit pois peas, soaked in cold water, 3 tablespoons mayonnaise, 1 tablespoon sweetened condensed milk.

**Savory filling:** 100g peeled and deveined tiger shrimp, diced; 100g water chestnuts, diced; 100g fresh bamboo shoots, diced; 5 shiitake mushrooms, washed, soaked until soft, with stems removed and diced; 50g fresh peppercorns, separated from the stem; finely chopped scallions.

1 tablespoon salt, 1 tablespoon sugar, rice paper wrappers, ketchup, chili sauce, cooking oil.

**INSTRUCTIONS:**

Mix all the sweet filling ingredients together and use wonton wrappers to roll the spring rolls into a square shape. Mix the savory filling ingredients and use wonton wrappers to roll the spring rolls into a round shape. Fry the spring rolls in oil until golden.

**SERVING:**

Serve the sweet spring rolls with ketchup and the savory spring rolls with chili sauce.

# BO` NUO´NK CHANH VA` BO

Àêí chuâín bị cho 8 ngPơ`i ăn ba.n se˜ mâ´t khoaãng 2 tiê´ng dêí chê´ biê´n. Hơi lâu mô.t chu´t nhPng mo´n ăn na`y kha´ hâ´p dâ˜n nên ha˜y kiên trì nhe´.

Ingredients:

* 2 kg sPơ`n bo`.
* 3 te´p toãi, dâ.p giâ.p.
* Dâ`u ôliu.
* Tiêu gia˜ sơ.

Instruction:

Tâím thịt bă`ng dâ`u ôliu. Xa´t tiêu va` toãi va`o thịt.

Da`n than hô`ng quanh dPơ´i xoong hP´ng nPơ´c thịt vơ´i dô. kha´ no´ng, dă.t phâ`n mơ˜ sPơ`n ngPãa trên vỉ, dPơ´i la` xoong hP´ng ha. thâ´p xuô´ng rô`i nPơ´ng dê´n lu´c thPơ´c do chỉ 700 dô. C la` cơ˜ ta´i (trong khoaãng 120 phu´t), hoă.c chín ky˜ (khoaãng 135 phu´t).

Lâ´y sPơ`n ra dêí do´ 10 phu´t rô`i ha˜y chă.t, do.n ra ăn vơ´i bơ.

# HOA CAÃI XA`O NÂ´M, CHAO

Mo´n hoa caãi xa`o nâ´m, chao la` mô.t trong nhP˜ng mo´n chay râ´t ngon va` hâ´p dâ˜n.

Ingredients:

ra´o.

* 300 g caãi ngo.t co´ hoa, nhă.t phâ`n non, ngâm rPãa sa.ch, dêí
* 4 viên chao tră´ng, ta´n nhuyê˜n, nêm dPơ`ng vP`a ăn.
* 200 g nâ´m ba`o ngP, ngâm vơ´i nPơ´c muô´i pha loa˜ng, xaã sa.ch,

xe´ dôi, vă´t bơ´t nPơ´c, dêí ra´o.

* + Toãi băm nhuyê˜n.
  + Dâ`u me`.
  + Muô´i, tiêu, dPơ`ng, nPơ´c tPơng.

Instruction:

Chaão no´ng, cho dâ`u va` toãi va`o phi thơm, cho nâ´m va`o xa`o sơ, nêm nPơ´c tPơng, muô´i, dPơ`ng, dâ`u me`, vP`a ăn, cho ra dĩa. Phi toãi thơm, xa`o caãi, tiê´p tu.c cho chao va`o, daão nhanh tay vơ´i lPãa lơ´n. Cho nâ´m va`o, trô.n dê`u, tă´t bê´p.

THUOÃNK THU´C:

Cho thP´c ăn ra dĩa, ră´c thêm ít tiêu, du`ng no´ng vơ´i cơm cu`ng nPơ´c tPơng ơ´t.

# BÔNK HE. XA`O SO` LU.A

Bông he. giP˜ dPơ.c ma`u xanh gio`n. So` lu.a vP`a chín không dai. HPơng vị thơm, vP`a miê.ng. Ào´ la` yêu câ`u tha`nh phâím cuãa mo´n xa`o na`y.

Ingredients:

* + 200 g so` lu.a da˜ ta´ch voã, rPãa vơ´i muô´i, xaã sa.ch, dêí ra´o.
  + 200 g bông he., nhă.t lâ´y phâ`n non, tha´i khu´c 4 cm, rPãa sa.ch, dêí ra´o.
  + Toãi băm nhoã.
  + Muô´i, tiêu, dPơ`ng, nPơ´c tPơng.

Instruction:

Chaão no´ng, cho dâ`u va` toãi va`o phi thơm, cho so` lu.a va`o xa`o, nêm muô´i, tiêu va` ít dPơ`ng (vì thịt so` lu.a râ´t ngo.t).

So` lu.a vP`a chín tơ´i, tă´t bê´p (không nên dun lâu vì thịt so` se˜ dai va` ra nhiê`u nPơ´c).

Chaão no´ng, phi toãi thơm, cho bông he. va`o xa`o, nêm muô´i, nPơ´c tPơng, tiêu dPơ`ng. Bông he. chín ta´i, tă´t bê´p, cho so` lu.a va`o, trô.n dê`u.

THUOÃNK THU´C:

Cho ra dĩa, ră´c thêm ít tiêu, du`ng no´ng vơ´i cơm va` nPơ´c tPơng ơ´t.

# LÂÍU CA´ QUAÃ

Cu`ng nhP˜ng ngPơ`i thân quây quâ`n bên nô`i lâíu vP`a no´i chuyê.n vP`a xuy´t xoa thPơãng thP´c mo´n ăn do tP. tay mình chê´ biê´n thì co`n gì tuyê.t hơn nP˜a.

Ingredients:

* + Ca´ quaã: 1 kg.
  + Àâ.u phu.: 5 bìa.
  + Nâ´m hPơng, nâ´m tPơi: 300 g.
  + Æau caãi ngo.t, caãi cu´c, câ`n ta: 1,5 kg.
  + Kia vị, thì la`, ha`nh hoa, gP`ng tPơi, tai chua.

Instruction:

Ca´ la`m sa.ch, lo.c thịt dêí riêng, xPơng va` dâ`u dêí ninh lâ´y nPơ´c ngo.t la`m nPơ´c du`ng. Phâ`n thịt ca´ la.ng thâ.t moãng rô`i Pơ´p cu`ng mô.t chu´t gia vị, gP`ng tPơi.

Ha`nh hoa lâ´y phâ`n thân tră´ng. Thìa la` nhă.t boã rê˜, caãi cu´c, rau câ`n, caãi ngo.t nhă.t rPãa sa.ch, că´t khu´c. Nă´m nhă.t rPãa sa.ch, dêí nâ´m hPơng ngâm nơã, că´t boã chân, khía phâ`n mu˜ nâ´m dêí ba`y cho de.p. Àâ.u phu. xă´t tha`nh nhP˜ng miê´ng nhoã vP`a ăn.

Khi nPơ´c du`ng da˜ ninh ky˜, lo.c boã xPơng, tru´t phâ`n nPơ´c da˜ lo.c sang nô`i lâíu, nêm gia vị cho thâ.t vP`a. Lâ´y va`i miê´ng tai chua rPãa sa.ch rô`i thaã va`o nô`i nPơ´c du`ng dêí co´ vị hơi chua la` dPơ.c. Ca´ xê´p ra dĩa va` ră´c lên trên mô.t chu´t ha.t tiêu. Ca´c thP´ co`n la.i xê´p tha`nh tP`ng go´c riêng dêí xung quanh.

Câ`n luôn dêí nPơ´c nhu´ng thâ.t sôi nhP vâ.y ca´ mơ´i ngo.t va` không bị la.nh. Mo´n lâíu ca´ se˜ ngon hơn nhiê`u nê´u cho thêm va`o dây mô.t va`i la´t ơ´t tPơi.

# MĂ´M HUÊ´ XA`O THỊT

Mă´m ruô´c Huê´ la` mô.t trong ca´c nguyên liê.u co´ thêí chê´ biê´n tha`nh nhiê`u mo´n ăn hâ´p dâ˜n. Mo´n na`y ăn no´ng hay nguô.i dê`u ngon, bơãi hPơng thơm dă.c trPng cuãa no´. Ba.n co´ thêí ăn ke`m vơ´i rau sô´ng dêí thâ´y vị ngo.t ma´t nơi dâ`u lPơ˜i.

Ingredients:

* + 100 gr mă´m ruô´c ngon.
  + 20 gr saã ba`o hoă.c băm nhuyê˜n.
  + 10 gr ơ´t bô.t.
  + 200 gr thịt ba chỉ hoă.c na.c thăn.
  + Toãi, dâ`u ăn, dPơ`ng.

Instruction:

Toãi băm nhuyê˜n

Thịt rPãa sa.ch, dêí ra´o. Nê´u la` thịt ba chỉ thì tha´i miê´ng nhoã, nê´u la` na.c thăn thì băm nhuyê˜n, tu`y sơã thích cuãa ba.n.

Chaão no´ng, phi toãi thơm, cho thịt va`o xa`o dê´n khi săn la.i.

Tiê´p tu.c cho saã, ơ´t, daão dê`u tay dê´n khi co´ mu`i thơm cuãa saã.

Cho mă´m ruô´c va`o daão dê`u, thêm dPơ`ng cho vP`a ăn. Trô.n hô˜n hơ.p trên lPãa nhoã khoaãng 10-15 phu´t.

TÆÌNH BA`Y:

Tru´t mă´m xa`o ra dĩa cu`ng va`i la´t ơ´t moãng phía trên. Co´ thêí thêm va`i la´ rau sô´ng hoă.c dPa chuô.t că´t la´t moãng quanh va`nh dĩa.

# NÔ.M MUO´P ÀĂ´NK

Ha˜y khai vị bă`ng dĩa nô.m na`y, ba.n se˜ kha´m pha´ ra sP. hâ´p dâ˜n riêng biê.t cuãa mo´n ăn chê´ biê´n tP` ca´c loa.i rau cuã quaã.

Ingredients:

* + 500 g mPơ´p dă´ng, cheã dôi, boã ruô.t, rPãa sa.ch, dêí ra´o. Tha´i la´t moãng, ngâm nPơ´c muô´i, vă´t thâ.t ra´o.
  + 1 cuã ca` rô´t, rPãa sa.ch, tha´i sơ.i vă´t ra´o.
  + 1 cây mì căn.
  + 100 g khoai lang tha´i sơ.i.
  + Chanh, ơ´t.
  + Æau răm, nhă.t la´, rPãa sa.ch, tha´i nhuyê˜n.
  + Muô´i, tiêu, dPơ`ng.

Instruction:

Æim mì căn vơ´i nPơ´c tPơng (phâ`n gia vị gô`m: nPơ´c tPơng, muô´i, tiêu, toãi) xe´ tha`nh sơ.i. Ba.n co´ thêí thay thê´ bă`ng thịt ga` xe´.

Cho khoai lang tha´i sơ.i va`o xPãng hâ´p chín.

Trô.n dê`u mPơ´p dă´ng, ca` rô´t, mô.t nPãa phâ`n rau răm, la.c rang, nPơ´c cô´t chanh, muô´i, dPơ`ng, ơ´t. Àêí 10 phu´t. Cho mì căn va` khoai lang va`o trô.n chung.

THUOÃNK THU´C:

Cho nô.m ra dĩa, ră´c rau răm, la.c rang. Du`ng vơ´i nPơ´c mă´m toãi ơ´t chua ngo.t.

# ÀÂ.U PHU. MĂ´M TÔM

Àôi lu´c ba.n muô´n ăn mô.t mo´n gì do´ thanh da.m nhPng vâ˜n hâ´p dâ˜n thì dây la` thP´ thích hơ.p nhâ´t, dă.c biê.t la` trong ca´c bP˜a nhâ.u.

Ingredients:

* + 2 miê´ng dâ.u phu. lơ´n, rPãa sơ (câ`n rPãa nhe. tay vì dâ.u râ´t dê˜ vơ˜), tha´i miê´ng vuông.
  + 3 thìa mă´m tôm Bă´c.
  + Æau tía tô, rau kinh giơ´i, nhă.t la´, rPãa sa.ch dêí ra´o.
  + Toãi băm nhoã.
  + O´t băm.
  + Chanh, dPơ`ng.

Instruction:

Cho lPơ.ng dâ`u vP`a phaãi va`o chaão. Dâ`u no´ng, cho dâ.u va`o ra´n sơ. Miê´ng dâ.u hơi cP´ng, vơ´t ra (nê´u thích ăn gio`n, cho dâ`u ngâ.p xâm xâ´p miê´ng dâ.u, trơã dê`u, khi dâ.u phô`ng va`ng, vơ´t ra). Cho dâ.u va`o giâ´y thâ´m dâ`u, tă´p bê´p.

Cho toãi, ơ´t va`o mă´m tôm, vă´t chanh cho mă´m nôíi bo.t, da´nh tan dê`u. Cho thêm va`o mô.t ít dPơ`ng, nêm vP`a miê.ng.

THUOÃNK THU´C:

Xê´p la´ tía tô ra dĩa, xen ke˜ vơ´i la´ kinh giơ´i, xê´p dâ.u phu. lên trên. Du`ng no´ng vơ´i bu´n va` mă´m tôm da˜ pha.

# MĂ´M CA´ COM TÆÔ.N DU´A

Kia`u châ´t da.m, hPơng vị dâ.m da`, mă´m la` mo´n ăn dă.c trPng cuãa ngPơ`i Viê.t Nam.

Ingredients:

* + 200 g mă´m ca´ cơm nguyên châ´t.
  + 1 quaã dP´a vP`a chín tơ´i, go.t voã, khP´a boã mă´t, rPãa sa.ch, boã cu`i, tha´i tha`nh tP`ng miê´ng nhoã vP`a ăn.
  + Toãi, ơ´t gia˜ nhuyê˜n.
  + ÀPơ`ng.

Instruction:

Cho toãi, ơ´t gia˜ nhuyê˜n va`o mô.t ba´t lơ´n. Phâ`n toãi ơ´t nhiê`u hay ít tuy` va`o khâíu vị thích cay nô`ng hay cay vP`a cuãa mô˜i ngPơ`i. Tuy nhiên, mo´n ăn na`y không thêí thiê´u toãi ơ´t vì chu´ng co´ ta´c du.ng la`m tăng vị ngon cuãa mo´n ăn.

Cho tiê´p mă´m ca´ cơm va`o ba´t, trô.n dê`u, nêm dPơ`ng vP`a miê.ng. Àêí 5 phu´t cho mă´m ngâ´m gia vị. Cho dP´a va`o, trô.n dê`u, khoaãng 5 phu´t sau la` du`ng dPơ.c. ThPơãng thP´c: Du`ng vơ´i cơm no´ng, do.n ke`m vơ´i rau sô´ng. Mo´n na`y co`n du`ng dPơ.c vơ´i bu´n, rau sô´ng va` nPơ´c mă´m toãi ơ´t

This text appears to be a collection of Vietnamese recipes. Here is a translation of the entire document into English, keeping the formatting as close as possible to the original.

## FERMENTED FISH HOT POT (LẨU MẮM)

When you're with family for a small party, nothing is more suitable than a steaming hot pot. Enjoying the deliciousness of fermented fish hot pot is truly delightful.

**INGREDIENTS**

500g pork bones, washed clean.

1 snakehead fish (900g), cleaned and cut into chunks.

150g chokeberry fermented fish (or linh fish fermented fish, or snakehead fish fermented fish).

200g fresh shrimp, peeled, deveined.

300g fresh squid, cleaned, scored in a diamond pattern, and sliced.

200g roasted pork, sliced.

1 eggplant, cut into chunks.

4 tablespoons minced lemongrass.

2 tablespoons ground chili.

Salt, pepper, sugar.

**INSTRUCTIONS**

Simmer the pork bones with 2 liters of water, remove them, add the fermented fish and continue to cook, then strain the liquid. Marinate the fish with a little pepper, salt, and sugar. Heat oil, add the fish to a pan and stir-fry briefly. Steam the shrimp until cooked. Briefly blanch the squid in vinegar water. Add lemongrass, chili, snakehead fish, and eggplant to the fermented fish pot and simmer over low heat.

**PRESENTATION**

Place the fermented fish broth in a bowl, top with shrimp, squid, and roasted pork. Serve hot with thick rice noodles, fresh herbs, and chili.

## BEEF STIR-FRY WITH THIÊN LÝ FLOWERS

For just over ten thousand dong, you can have a very appealing stir-fry dish. This is a dish with a rich, rustic flavor.

**INGREDIENTS**

100g thiên lý flowers, soaked and washed clean, drained.

150g beef tenderloin, washed, thinly sliced.

Cooking oil.

Minced garlic, salt, pepper, sugar.

**INSTRUCTIONS**

Marinate the beef with minced garlic, salt, pepper, and sugar. Let it absorb the seasoning for about 20 minutes in the refrigerator. Heat a pan, add oil, sauté the garlic until fragrant, then add the thiên lý flowers and stir-fry until just cooked. Heat another pan, sauté the garlic until fragrant, add the beef, and quickly stir-fry over high heat. When the beef is just cooked, season to taste and turn off the heat. Add the thiên lý flowers and mix well. Enjoy: Serve the dish on a plate, sprinkle with a little pepper, and serve hot with rice and chili sauce. If stir-frying a large amount of beef, it's best to divide it and stir-fry in batches so the beef doesn't become tough or release too much water.

## SQUID STIR-FRY WITH PUMPKIN FLOWERS

To have a delicious plate of stir-fried pumpkin flowers, you need to prepare carefully and use high heat when cooking. The pumpkin flowers should be crispy and sweet, and the stir-fried squid should release little water. Serve this dish with rice and chili sauce.

**INGREDIENTS**

200g clams, shelled, scrubbed with salt, washed clean, drained.

1 bunch of pumpkin flowers, discard the yellow pistils, peel the stems, wash clean, drained.

Sliced chili, finely minced garlic.

Cooking oil.

Salt, pepper, sugar.

**INSTRUCTIONS**

Marinate the clams with a little salt, pepper, and sugar (use little salt because the clams are already salty), and let them absorb the seasoning for about 10 minutes. Heat a pan, sauté the garlic until fragrant, add the clams, and stir-fry over high heat. When the clams are just cooked, re-season to taste. Stir-fry the pumpkin flowers until just cooked, season with salt, pepper, and sugar. Arrange the pumpkin flowers on a plate, place the clams on top (or you can mix the clams and pumpkin flowers together), and sprinkle with a little pepper.

## SOUR SOUP WITH SESBANIA GRANDIFLORA FLOWERS

This is a rustic dish with simple, easy-to-find ingredients that aren't too expensive.

**INGREDIENTS**

100g sesbania grandiflora flowers, discard the pistils, wash clean, drained.

2 large anabas fish (about 600g), cleaned and washed with salt.

1 tomato, washed, cut into wedges.

100g bean sprouts.

1 large piece of tamarind, mashed to extract the juice, discard the pulp.

Rice paddy herb, saw-leaf herb, chopped finely.

Sliced chili.

Finely minced garlic.

Fish sauce, salt, sugar.

**INSTRUCTIONS**

Bring 1 liter of water to a boil, add the fish and simmer over medium heat. Season with tamarind juice, fish sauce, salt, and sugar to taste. When the fish is just cooked, add the tomatoes and sesbania grandiflora flowers. Let the water boil again, then add the bean sprouts. Add the rice paddy herb, saw-leaf herb, and sliced chili to the pot and turn off the heat. Sauté the garlic until fragrant and add it on top. Enjoy: Ladle the soup into a bowl, serve with pure fish sauce and a few slices of chili. Serve with rice or noodles.

## STIR-FRIED CHINESE CABBAGE WITH MUSHROOM AND FERMENTED TOFU

This is a light, delicious vegetarian dish that is very suitable when you feel a bit tired of meat and fish.

**INGREDIENTS**

300g sweet cabbage stalks with flowers.

4 pieces of white fermented tofu.

200g oyster mushrooms.

Finely minced garlic, sesame oil, salt, pepper, sugar, soy sauce.

**INSTRUCTIONS**

Pick the tender parts of the cabbage, soak and wash clean, drained. Wash the oyster mushrooms clean. Mash the white fermented tofu, add sugar to taste. Heat a pan, pour in oil and sauté the garlic until fragrant, then add the mushrooms and stir-fry quickly. Add a sufficient amount of soy sauce, salt, sugar, and sesame oil. Then, transfer to a plate. Continue to sauté the garlic until fragrant, stir-fry the cabbage, add the fermented tofu and quickly stir-fry over high heat. When the cabbage is almost cooked, add the mushrooms, mix well, and turn off the heat.

**PRESENTATION**

Arrange the dish on a plate, sprinkle with a little pepper. Eat hot with rice, dipping lightly in sweet chili sauce.

## FIVE-SPICE TOFU

From the main ingredient of white tofu, you can create a delicious and unique dish for the whole family. It only takes about 20 minutes to make.

**INGREDIENTS**

Choose soft, long white tofu, as much as you like.

All-purpose flour, five-spice powder.

Finely minced garlic.

Seasoning, cooking oil, water.

**INSTRUCTIONS**

Wash the tofu clean, drain, and slice into 1 cm thick slices, very gently as the tofu breaks easily. Mix a smooth batter with all-purpose flour, five-spice powder, garlic, and water. Do not add sugar as the tofu will burn when frying. Dip each piece of tofu into the mixture so the batter coats it evenly. Do not put all the tofu in at once to avoid breaking it. Pour oil into a pan, wait until it is very hot before adding the tofu. If the oil is not hot enough, the batter will separate from the tofu and stick to the bottom of the pan, causing it to burn. When the tofu is golden brown, remove it and place it on absorbent paper so it is not greasy when eaten.

## STEAMED PORK INTESTINES WITH GINGER

This is a rustic but quite appealing dish for a drinking session.

**INGREDIENTS**

500g pork intestines, washed clean with salt and alum several times, rinsed clean, and drained.

50g ginger, peeled, washed clean, and julienned.

Vietnamese coriander, pick the leaves, wash clean, chop finely or leave whole.

Fermented shrimp paste, lime, chili, soy sauce, salt, pepper, sugar.

**INSTRUCTIONS**

Bring water to a boil, add a little salt to the pot. Drop the intestines in, boil until just cooked, remove them, and immediately drop them into a bowl of cold water. Remove them from the water and let them drain. Slice the intestines into bite-sized pieces. Marinate with seasonings including: soy sauce, salt, sugar, pepper, ginger, and sliced chili. Place them in a steamer and steam for 3 minutes to absorb the seasoning. Mix the fermented shrimp paste: 2 tablespoons of fermented shrimp paste, 2 tablespoons of fresh lime juice, 1 tablespoon of sugar, minced chili, minced garlic. Whisk the mixture until it foams.

## TURMERIC CLAMS

You can eat this dish with grilled rice crackers. Sipping a beer and breaking off a piece of cracker to scoop up the clams is truly wonderful.

**INGREDIENTS**

3 kg clams, soaked, washed clean, steamed until cooked, and shelled to get the meat, or 300g pre-shelled clam meat.

50g roasted white sesame seeds.

1 tablespoon minced lemongrass, roasted until fragrant.

Vietnamese coriander, pick the leaves, wash clean, and julienned.

Sliced chili.

Grilled rice crackers.

Fish sauce, salt, pepper, sugar.

**INSTRUCTIONS**

Mix the clams with the roasted sesame seeds, roasted lemongrass, chili, and season to taste. Let it absorb the seasoning for 10 minutes. Place the seasoned clams in a pan and stir-fry over medium heat, re-seasoning to taste. Add the Vietnamese coriander, mix well, and turn off the heat. The rice crackers can be grilled or fried until golden. For convenience, you can buy pre-grilled crackers. Enjoy: Serve on a plate, garnish with Vietnamese coriander around the edge.

## CRAB MEAT SALAD WITH PURSLANE

This dish is used as an appetizer at a party, it's very delicious and unique.

**INGREDIENTS**

200g crab lump meat, refrigerate immediately when not in use.

400g purslane, pick and wash clean, drained.

½ cup homemade vinegar.

2 tablespoons sugar.

1 tablespoon fried garlic.

1 tablespoon salt.

1 tablespoon tapioca starch.

½ tablespoon pepper.

**INSTRUCTIONS**

Mix a sauce with: ½ cup vinegar, sugar, fried garlic, salt, thinned tapioca starch, and pepper. Arrange the purslane on a plate. Quickly stir-fry the crab lump meat with the prepared sauce mixture. When the sauce becomes slightly thick, turn off the heat. Place the crab on top of the arranged purslane. Enjoy: Serve with hot rice and chili sauce.

## BOILED GOURD AND EGGS

Not stir-fried or fried, yet still fragrant, delicious, easy to digest, and nutritious are the characteristics of this dish.

**INGREDIENTS**

1 gourd (500g), peeled, washed clean, sliced into 2 cm thick round slices.

3 duck eggs (or chicken eggs).

Green onions, washed clean, cut into chunks.

Lime, chili.

Salt, fish sauce.

**INSTRUCTIONS**

When the water is boiling, add a little salt to the pot, add the gourd, and boil over high heat. The cooking time depends on whether you like it soft or just tender. You can substitute this cooking method with steaming; the gourd will be sweeter but not as soft as when boiled. Slice into 4 or 6 bite-sized pieces, arrange on a plate. Briefly blanch the green onions in boiling water, then remove them. Boil the eggs until cooked, peel, and slice into round slices (1-1.5 cm thick). Arrange the eggs on each piece of gourd, with green onions around them. Enjoy: Serve with delicious fish sauce, lime, and chili (it should have a slightly salty and sour taste).

## STEAMED FISH WITH SUGARCANE

This fish dish can be eaten hot with noodles, fresh vegetables, or rice and sweet and sour fish sauce.

**INGREDIENTS**

4 mackerel fish (or tuna), cleaned, drained.

2 sugarcane stalks, peeled, cut into chunks, and split into smaller pieces.

Vietnamese coriander, pick the leaves and wash clean.

Minced shallots and garlic.

Salt, pepper, sugar, good fish sauce.

**INSTRUCTIONS**

Marinate the fish with salt, pepper, sugar, fish sauce, and minced shallots and garlic. Let it absorb the seasoning for a few minutes. Place a little Vietnamese coriander in the fish's belly. Arrange the sugarcane on the bottom of the tray, place the fish on top. Arrange a layer of sugarcane, a layer of fish. The top layer is sugarcane. Arrange Vietnamese coriander around the pot. When the water boils, place the fish tray in a steamer. Occasionally release the steam. Use a toothpick or skewer to check; if no pink liquid comes out, the fish is cooked. Enjoy: Arrange the fish on a plate, garnish with chili, red onion, and green onions.

## TRIPE SALAD

Crispy, with a sweet and sour taste, that's the unique appeal of this salad. You can start a party with this light dish.

**INGREDIENTS**

300g tripe, soaked for 20 minutes, removed and rinsed clean, sliced into chunks, drained.

500g cucumber, washed clean, cored, and julienned.

300g carrots, julienned.

½ chicken breast, washed clean.

50g roasted peanuts, shelled, and ground finely.

3 limes, juiced.

Salt, sugar, fish sauce.

**INSTRUCTIONS**

Boil the chicken breast until cooked, shred it, and discard the bones. Squeeze the cucumbers and carrots with salt, rinse clean, and squeeze dry. Mix the lime juice with 4 tablespoons of sugar and 4 teaspoons of fish sauce. Stir well until the sugar dissolves. Mix the tripe, cucumber, carrots, chicken, ½ tablespoon of roasted peanuts, and chili with the lime juice mixture. Enjoy: Serve on a large round plate, sprinkle with some roasted peanuts on top, and garnish with a few slices of chili and cilantro. Serve with grilled rice crackers or shrimp crackers.

## GRILLED FISH WITH LIME

The sourness of the lime will cut through the fishy taste of the fish, and it also makes the dish more flavorful. Grilled fish with lime is suitable for both everyday meals and holidays.

**INGREDIENTS**

1 middle section of mackerel (about 500g).

Fresh limes, seasonings, cooking oil, fish sauce, MSG, chili, garlic, charcoal.

**INSTRUCTIONS**

Choose a fresh mackerel, take a large section, wash it clean, drain, and make deep cuts into 4 slices (but still attached). Marinate the fish with seasonings and cooking oil for about 10 minutes. Choose large fresh limes, cut them into thick slices, and place a slice in the middle of each cut. Fan the charcoal until red, place the fish on a grill, and then grill it. During grilling, squeeze lime juice, mix it with cooking oil, and drizzle it evenly over the fish. Grill thoroughly, turning the fish evenly on both sides. When the fish is golden and fully cooked, it will release a fragrant aroma. Mix a dipping sauce with fish sauce, lime, chili, garlic, ground pepper, and MSG. Eat the fish hot with the dipping sauce, accompanied by a little wine or beer.

## GRILLED SNAKEHEAD FISH IN A BAMBOO TUBE

When you feel tired of stewed or fried fish, try grilled fish. The special thing about today's dish is that the fish is grilled in a bamboo tube, which will bring you a truly unique flavor.

**INGREDIENTS**

1 fish about 700g.

1 bamboo tube about 40 cm long.

1 sheet of foil to wrap the bamboo tube.

Charcoal.

Lettuce, Vietnamese coriander, sour star fruit, green bananas, ginger, garlic, dried shallots, ground pepper, sugar, MSG, fish sauce, fresh lime, chili.

**INSTRUCTIONS**

Scale the fish, remove the gills, wash clean, and drain. Leave it whole or butterfly it, but keep the backbone intact. Heat some rendered fat, add the finely minced dried shallots and garlic until fragrant, then mix in the sugar, fish sauce, and MSG, and rub it evenly over the fish, or rub it into the center of the fish to absorb the seasoning. Wash the bamboo tube clean, let it dry, then split it in half, grease it, and place the fish inside. Wrap it with foil, then grill it on a charcoal stove for about 15 to 20 minutes. After grilling, serve the fish on the other half of the bamboo tube. Wash the fresh vegetables clean. Peel the green bananas, julienne them, and soak them in lime water to prevent them from darkening. Scrape the ginger skin off, wash it clean, and julienne it. Arrange the fish on a large oval plate, place the fresh vegetables, green bananas, and ginger around it, and the fish in the center. Enjoy: Grilled snakehead fish in a bamboo tube is eaten with fresh vegetables and dipped in a sauce mixed with fish sauce, lime, and chili.

## STIR-FRIED CELERY WITH CASHEWS

The ingredients are easy to find, and the preparation is also simple. You won't have to spend too much time yet still have an appealing stir-fry dish.

**INGREDIENTS**

Large tiger prawns: 300g.

Celery: 200g.

Cashews: 100g.

Minced garlic, ginger.

Broth: 0.5 kg of simmered bones to get a little broth.

Pepper, salt, chicken bouillon powder, cooking oil, tapioca starch.

**INSTRUCTIONS**

Peel the prawns, leaving the tail, score the back to remove the black vein, wash clean, and marinate with salt and chicken bouillon powder. Wash the celery clean, cut into 2 cm chunks. Heat a pan with oil, fry the cashews briefly, then remove them and pour out all the oil. Sauté the minced garlic and ginger until fragrant. Add the prawns and celery and stir-fry until almost cooked, then add the cashews, broth, pepper, salt, chicken bouillon powder, and tapioca starch. Stir-fry briefly until dry, then re-season to taste.

## FLAMBÉED BANANAS

This flambéed banana dish is very fragrant and unique. It's delicious whether served hot or cold.

**INGREDIENTS**

2 ripe bananas

50g caramel sugar

100 ml rum

**INSTRUCTIONS**

Choose very ripe bananas that are not bruised, peel them. You can leave the bananas whole or press them slightly flat, as you prefer. Add the sugar to a pan, add a little boiling water (the amount of water should just be enough to moisten the sugar). Cook until the sugar starts to pull threads and turns a brownish-yellow color. Arrange the bananas on a plate, and pour the sugar syrup over them. Pour the rum over the banana plate, and ignite it. Let the flame burn for about half a minute.

## SPICY AND SOUR BLOOD COCKLES

At the end of the week, you can improve your family's meal with this popular seafood dish.

**INGREDIENTS**

1 kg blood cockles, choose large, plump ones, wash the mud off, and shell them.

Drain the cockle meat.

Finely minced garlic and chili.

Peeled and finely minced ginger.

Washed and finely chopped green onions.

Vinegar, cooking oil.

Fish sauce, sugar, salt, pepper.

**INSTRUCTIONS**

Heat oil, add the shallots, garlic, ginger, and chili to the pan and stir evenly. Wait until the mixture is fragrant, add the cockle meat, and stir-fry quickly over high heat. Season with fish sauce, salt, pepper, sugar, and vinegar until the dish has a sour and spicy taste. Place the cockle meat back into the half-shells that have been washed clean.

**ENJOY**

If you like it spicier, you can stir-fry the cockles with chili satay sauce; the flavor will be richer. Garnish with lettuce or watercress. Serve hot.

## GRILLED QUAIL WITH GARLIC AND CHILI

This dish is served with sticky rice, fried sticky rice, or bread and chili sauce. When serving, remember to arrange it with tomatoes and lettuce for a more vibrant look.

**INGREDIENTS**

2 quails, cleaned, butterflied along the belly, drained.

10g dried shrimp, soaked until soft, and minced.

Minced garlic, chili, and cilantro.

Peeled and finely minced ginger.

Cooking oil, salt, pepper, sugar, fish sauce, soy sauce.

**INSTRUCTIONS**

Mix the seasonings: green onions, garlic, ginger, chili, cilantro, dried shrimp, fish sauce, salt, pepper, sugar, and cooking oil. Marinate the quail with the mixture. Let the quail absorb the seasoning for about 1 hour. Grill the quail until golden brown in an oven, or you can grill it on a grill over red charcoal.

## GRILLED BEEF WITH BUTTER

This dish has a rich buttery flavor that blends with the meat but is not greasy at all. Just looking at the plate of meat will make you want to enjoy it right away.

**INGREDIENTS**

2 kg beef ribs.

3 cloves garlic, crushed.

Olive oil.

Roughly ground black pepper.

**INSTRUCTIONS**

Rub the meat with olive oil. Rub the pepper and garlic onto the meat. Stick a meat thermometer into the center, but not touching the bone. Place the red charcoal around the bottom of a pan that will catch the meat juices, with a fairly high heat (test with your hand, counting to 3 seconds), place the fatty side of the ribs facing up on the grill, with the juice pan lowered underneath, and grill until the thermometer reads 700 degrees C for medium-rare (about 120 minutes), or well-done (about 135 minutes). Remove the ribs and let them rest for 10 minutes before cutting. Serve with butter.

## GRILLED BEEF WITH MUSTARD

In just about 20 minutes, you can prepare this dish. With grilled beef, you'll have a lavish meal for the weekend.

**INGREDIENTS**

1.5 kg beef sirloin.

1/4 cup coarsely ground mustard seeds.

2 tablespoons olive oil.

2 tablespoons brandy.

Freshly ground pepper.

**INSTRUCTIONS**

Trim the fat from the beef, and mix the seasonings of mustard, brandy, oil, and pepper, then rub it evenly onto the meat.

Pile up the red charcoal, and grill the meat for 6 minutes or until it's cooked to your desired doneness.

## CHICKEN PHỞ

When talking about Vietnamese dishes, you can't fail to mention phở. What could be more wonderful than enjoying this dish on Lý Quốc Sư Street or at Phở Thìn in Hanoi? But it will be even more interesting to enjoy a bowl of phở you've prepared yourself.

**INGREDIENTS**

1 free-range hen: 2 kg.

Phở noodles: 1 kg.

Dried shallots: 100g.

Dried young shrimp.

2 ginger roots.

Good fish sauce: 100g.

Green onions, cilantro, lime leaves, vinegar, chili sauce.

Seasonings: 2 limes, bean sprouts, fresh chilies.

**INSTRUCTIONS**

Wash the pork bones clean, chop them into small pieces, and put them in a pot with enough water to cover them. Bring to a rolling boil. Use a ladle to skim off the foam, lower the heat so the water in the pot is just simmering (note that you must skim the foam many times to make the broth very clear). Clean the chicken, and wash the insides thoroughly to remove all the bloody water. Add enough water to just cover the chicken, add a little salt, some finely crushed shallots, and crushed ginger, then place it on the stove and bring to a boil. Use a ladle to skim off the foam. When you see the chicken floating and a layer of fat on the surface, the chicken is cooked. Remove the chicken, hang it up to drain the water from inside and cool down quickly. Wait for the chicken to cool, then shred the meat (do not shred the chicken meat too small as it will dry out and not be as tasty). Add the remaining chicken bones to the pot of boiling water and continue to simmer for a sweeter broth. Strain the pork bone broth and the chicken broth into one pot. Briefly grill the young shrimp, put them in a thin cloth bag, tie it, and drop it into the pot. When the water boils, re-season, then divide the phở into bowls, arrange the chicken meat on top with green onions and cilantro, and pour the broth over the phở.

## CHICKEN RICE

It's the end of the week. You can show off your cooking skills with this dish. Just looking at the plate of rice will show you its appeal. Invite your family to enjoy it together; they will find it very interesting.

**INGREDIENTS**

1 cup fragrant rice.

1 chicken drumstick.

150g Chinese cabbage.

1 small carrot.

1 tablespoon finely crushed ginger, chili, and garlic.

1 tablespoon coarse salt.

1 tablespoon vinegar.

1 tablespoon sugar.

**INSTRUCTIONS**

Cook the rice with chicken broth. Wash the chicken drumstick clean, make two cuts on the sides, place it on a deep plate, steam it for 30 minutes, then remove it. Peel and wash the carrot, carve it into a flower shape, and slice it thinly. Cut the Chinese cabbage short, marinate with coarse salt, and let it sit for 30 minutes (toss once every 10 minutes so the cabbage absorbs the salt). Rinse the cabbage in cold water several times, squeeze dry, and fluff it up. Mix the cabbage with the carrot, chili, finely crushed ginger, garlic, vinegar, and sugar, and put it in the refrigerator for two hours before serving. Arrange the rice on a plate, place the chicken drumstick and Chinese cabbage in one corner of the plate, and serve with delicious soy sauce.

## SAUCED SARDINES

This dish is quick and easy to prepare, perfect for a light lunch that is still full of energy. Enjoy the sauced sardines with lettuce and a few slices of bread.

**INGREDIENTS**

1 can of sardines (can be bought at supermarkets or convenience stores for processed foods).

1 small onion.

1 ripe tomato.

1 head of lettuce.

Salt, pepper, sugar, chili, cilantro, and cucumber for garnish.

**INSTRUCTIONS**

Open the can, and gently take out the fish and the sauce to avoid breaking the fish.

Peel and wash the onion, cut it into wedges. Keep a little to cut into round slices for garnish.

Carve the tomato into a flower. Wash the lettuce clean.

Heat a pan, add oil, and sauté the garlic until fragrant. Add the onion wedges and stir-fry quickly. Pour in the sardines, add a little seasoning to taste, then turn off the heat immediately. Enjoy: Arrange the fish on a plate. Garnish with tomato, onion, chili, cilantro, and cucumber. Serve hot.

## STEAMED TUNA WITH CAULIFLOWER

This dish is quite appealing and relatively cheap. It also doesn't take too much of your time.

**INGREDIENTS**

1 can of tuna in oil (from Vissan or Ha Long).

300g cauliflower.

Salt, pepper, sugar, soy sauce, cooking oil, garlic, green onions, cilantro.

Bread.

**INSTRUCTIONS**

Pick the cauliflower clean, cut it into 3 cm pieces, wash clean, and drain. Briefly blanch it in boiling water, then drain. Heat a pan, add cooking oil and sauté the garlic until fragrant. Add the cauliflower, stir-fry evenly, and season. Pour in the fish (use the oil from the can as well), stir-fry evenly, and re-season to taste. **PRESENTATION** Arrange the cauliflower on the bottom of a plate. Pour the fish on top. Add the cut green onions and cilantro, and sprinkle with pepper. Eat hot with bread. You can add more salt, pepper, lime, chili sauce, or soy sauce if you like.

## RICE NOODLES WITH SHRIMP - BOILED MEAT

After cooking, you can arrange it this way to make the dish more appealing: arrange the lettuce around the plate, place the meat on top, with the sour shrimp in the center.

**INGREDIENTS**

1 small jar of sour shrimp (200g).

300g pork leg or belly.

Lettuce, cucumber, fresh herbs.

1 kg fresh rice noodles.

2 small bowls of fresh coconut water.

Fish sauce, lime, sugar, minced garlic and chili.

**INSTRUCTIONS**

Scrape and wash the meat clean, and drain it. Bring 1 cup of coconut water, 1 cup of plain water, and 1/2 tablespoon of salt to a boil. Drop the meat in and boil until cooked. Soak it in cold water to make the meat white. Remove it, and slice it thinly. Mix the sweet and sour fish sauce, boil 4 tablespoons of sugar with 1/2 bowl of coconut water, and let it cool. Mix this mixture with 3 tablespoons of fish sauce and the juice of 1 lime. Stir well, season to taste, and add the minced chili and garlic. Enjoy: Serve with cucumber, fresh herbs, and rice noodles (or rolled rice paper), dipping in the sweet and sour fish sauce.

## FLOWER RICE NOODLES

With a few pre-prepared ingredients, you'll have a truly delicious breakfast dish that doesn't take much time.

**INGREDIENTS**

50g cellophane noodles, fried until crispy.

160g cauliflower, cut into bite-sized pieces, blanched until just cooked.

150g chicken heart, liver, and gizzard, scrub with salt, rinse clean, drained, marinated with seasoning (sautéed garlic, salt, pepper, sugar, sesame oil) and let it absorb for 10 minutes.

Salt, pepper, sugar, black sesame oil, shallots, cilantro.

**INSTRUCTIONS**

Sauté the shallots until fragrant, add the heart, liver, and gizzard, and stir-fry until cooked. Season to taste. Use another pan to stir-fry the cauliflower, and season. Pour the heart and liver mixture in, and stir evenly.

**PRESENTATION**

Arrange the fried cellophane noodles on a plate. Pour the stir-fried mixture on top, sprinkle with pepper and cilantro, and eat hot with soy sauce. You can make a sweet and sour sauce (1 tablespoon tapioca starch, 3 tablespoons vinegar, 2 tablespoons sugar, half a tablespoon salt, 1 tablespoon apricot sauce, 2 tablespoons broth. Stir to dissolve, and stir-fry evenly) and pour it over the noodles.

## CRISPY FRIED CHICKEN

From time to time, you want to show off your cooking skills to treat your friends, and there's nothing more suitable than this fried chicken dish. The ingredients are easy to find, and the preparation is also relatively simple.

**INGREDIENTS**

Chicken breast meat, set the skin aside, and cut it into pieces about two fingers wide and 1 cm thick. Place each piece of meat in a clean nylon bag, use a meat tenderizer to pound the meat until it is a third of its original thickness, trim the meat to make the pieces uniform and visually appealing; the meat must be just thin enough so that when the batter is golden and crispy, the meat is also cooked through. Cut the chicken skin into diamond shapes about half the size of two fingers. Marinate and mix for every 500g of meat with: 3/4 teaspoon of salt + 1/2 teaspoon of pepper + 1 tablespoon of finely minced shallots, and let the meat sit for one hour in the refrigerator. Make the batter: Mix 200g of flour with 1 beaten egg, and stir well. Check if the batter is too thin or thick, add a little fresh milk just enough so that when you dip the meat into it, the batter only adheres in a thin layer. Finally, add 1/4 teaspoon of salt to the egg-flour mixture for a richer flavor. Prepare 1/2 a small bowl of crispy frying batter. A pan with a lot of oil. Frying: Dip each piece of chicken into the egg-flour batter, let the excess drip off, then roll it in the crispy frying batter so that it adheres in a thick, even layer. Drop it into the hot oil, control the heat, and fry until the outer batter turns golden and crispy. Remove it and place it on absorbent paper to remove the excess oil. Tomato sauce for dipping the chicken: Thinly dilute 1/2 cup of thick tomato sauce with a little sugar for a light sweetness, then add a little lime for a sour taste, and finally add 1/5 teaspoon of salt. Sauté 1/2 tablespoon of cooking oil with 1/2 teaspoon of finely minced young ginger, add the tomato sauce, cook until it boils, and add 1/2 teaspoon of black sesame oil before removing from the heat.

## FRIED SPRING ROLLS

Fried spring rolls are a specialty of Vietnam. In addition to a meat filling, there are also vegetable fillings... And now I invite you to try this way.

**INGREDIENTS**

Spring roll wrappers: 1 package.

Pork shoulder meat: 200g.

Grated coconut: 50g.

Jicama: 200g.

Kohlrabi and carrots: 100g.

Cellophane noodles: 100g.

Pepper, frying oil, green onions, seasonings.

Wood ear mushrooms, shiitake mushrooms: 100g.

Duck eggs: 2 eggs.

Sugar, vinegar, garlic, chili.

Green papaya.

Fresh vegetables, cucumber.

**INSTRUCTIONS**

Finely mince the pork with the green onions. Soak the wood ear and shiitake mushrooms until they soften, pick and wash them clean, and julienne them. Peel and wash the jicama, kohlrabi, and carrots, and julienne them. Soak the cellophane noodles until they soften, cut them into chunks, and cut the grated coconut into short sections. Mix all the ingredients above and beat them very well with two duck egg yolks. Add a little seasoning and pepper. Lay out a spring roll wrapper, place a little filling inside, and roll it up so that the filling doesn't spill out. When the frying oil is hot, drop each spring roll in and fry until golden brown. Peel the green papaya and remove the seeds, slice it thinly, then soak it in a little vinegar and sugar water to make a pickled relish. Eat the spring rolls hot, dipping them in a sauce made with sugar, vinegar, chili, and garlic, and served with fresh vegetables and cucumber.

## POTATO-WRAPPED BEEF

The richness of the potato combined with the beef creates a new, quite appealing flavor. To successfully prepare this dish, pay attention to how you process the potatoes.

**INGREDIENTS**

1 kg potatoes, peeled, washed clean.

200g potato flour.

100g beef, washed clean, finely minced.

100g peeled shrimp, mashed.

Minced garlic, minced onion.

Crispy flour.

Salted butter.

1 egg yolk.

Salt, pepper, sugar.

**INSTRUCTIONS**

Steam the potatoes until cooked, and mash them with a fork. Gradually add boiling water to the potato flour, stirring until the flour is slightly thick. Mix the flour with the mashed potatoes, add a little salt and butter, and mix well. Roll the dough into balls. Marinate the beef and shrimp with garlic, onion, and seasonings, and let the mixture absorb the seasoning for a few minutes. Place the shrimp and beef in the center of the dough ball, dip it in the egg yolk, and roll it in the crispy flour. Drop it into hot oil and fry until golden. Enjoy: Serve with chili sauce.

## RAINBOW NOODLES

Not only is it visually appealing, but this plate of noodles is also very attractive to diners thanks to its unique flavor. You can prepare this dish for a dinner party.

**INGREDIENTS**

3 large bundles of egg noodles, blanched until cooked, and rinsed with cold water.

50g pork sausage, diced.

50g sausage, diced.

50g carrot, peeled, diced, and blanched briefly.

2 duck eggs, made into thin omelets, and julienned.

Cooked green peas, soaked in cold water to keep them green.

Seasonings: soy sauce, salt, sugar, cooking oil, pepper, cilantro.

**INSTRUCTIONS**

Place a pan on the stove, add cooking oil and garlic, and sauté until fragrant. Add the pork sausage, sausage, green peas, carrots, and seasonings, and stir-fry briefly to absorb the flavor. Mix the noodles with seasonings and cooking oil, and toss well to absorb the flavor and loosen the noodles. Heat a pan, sauté the oil until fragrant, add the noodles, and stir-fry over high heat to absorb the seasoning.

**PRESENTATION**

Transfer the noodles to a large round plate. Arrange the sausage, egg, carrot, pork sausage, and green peas on top. Sprinkle with cilantro and pepper. Eat hot with soy sauce.

## COCONUT-BRAISED BEEF

This dish is served hot with white rice or bread.

**INGREDIENTS**

300g soft beef, washed clean, cut into finger-sized rectangular pieces.

½ liter of thick coconut milk.

1 dry coconut, discard the water.

Minced shallots, garlic, lemongrass, galangal, chili, and ginger.

Cooking oil, salt, fish sauce, yellow granulated sugar.

**INSTRUCTIONS**

Marinate the beef with fish sauce, sugar, cooking oil, shallots, garlic, lemongrass, ginger, galangal, and chili. Let it absorb the seasoning for about 30 minutes. Heat oil, add the beef and stir-fry until fragrant. Add a little more fish sauce, sugar, and a little salt. Add boiling water and half of the thick coconut milk to cover the meat, and simmer until the meat is tender. Add the remaining half of the coconut milk, and boil over high heat for about 5 minutes. Put the meat into the dry coconut shell.

## CHICKEN WITH ORANGE SAUCE

The combination of the sourness of the fruit and the sweet, rich flavor of the chicken is the characteristic feature of this dish. When you enjoy it, you'll feel like you're sitting in a garden, at one with nature.

**INGREDIENTS**

300g chicken drumsticks, washed clean, deboned, and cut into bite-sized pieces.

1 yellow orange (American orange), sliced thinly.

200 ml fresh orange juice (or boxed orange juice).

Cornstarch, tapioca starch, cooking oil, salt, pepper, sugar.

**INSTRUCTIONS**

Marinate the chicken with salt and a little tapioca starch. When the oil is hot, add the chicken and fry until golden. Remove and let it drain. Arrange the chicken on a plate, alternating with the oranges. Pour a little boiling water into a pan, add the orange juice, season with salt and sugar so the mixture has a slightly sour and savory taste. When the orange juice boils, add a little thinned cornstarch, and stir well until the mixture is slightly thick. Pour the orange sauce over the chicken on the plate, sprinkle with pepper and cilantro. Enjoy: Serve with bread or white rice, and eat hot.

### Butterfly Shrimp Toast

This dish can be served hot with plum sauce or chili sauce.

**Ingredients**

**4 slices of sandwich bread**, cut into rectangular pieces.

**20 tiger prawns** (10 medium, 10 large), washed.

**50g of pork fat**, diced small.

**Tapioca starch**.

**Cooking oil, salt, pepper, sugar**.

**Instructions** Peel 10 of the medium shrimp, leaving the tails on, and drain them.

Peel the 10 large shrimp, then mash or finely mince them.

Mix the diced pork fat with sugar until it becomes translucent.

Combine the translucent pork fat with the minced shrimp. Season with salt, pepper, and sugar.

Spread this shrimp mixture onto the bread slices. Sprinkle with a little tapioca starch. Place one of the whole, medium shrimp on top.

In very hot oil, fry the bread with the shrimp until it turns golden brown. Once the toast is golden, remove it and place it on a paper towel to absorb the oil.

### Grilled Clams with Scallion Oil

Every now and then, you should make a seafood dish to add some variety to your family's meals. This grilled clam dish will surprise you with its deliciousness.

**Ingredients**

**1 kg of clams**.

**1 teaspoon of cooking oil**

**1 teaspoon of finely chopped scallions**.

**1 teaspoon of sugar**.

**1 teaspoon of fresh lime juice**.

**1 teaspoon of good fish sauce**.

**2 teaspoons of cooled boiled water**.

**1/3 teaspoon of minced chili and garlic**.

**Instructions** Scrub and wash the **clams** thoroughly, then drain them.

Heat the oil and add the **scallions**, stirring well before removing from the heat.

In a separate bowl, dissolve the **sugar** in the water, then add the **fish sauce, lime juice, and minced chili/garlic**. Stir well. The sauce should have a slightly salty, sweet, and sour taste.

Heat a charcoal grill until it's glowing. Place the grill rack on top and arrange the **clams** on it. They are done when their shells open.

When serving, spoon a little of the scallion oil and the sauce over the hot clams. Serve with bread.

### Steamed Egg Cake

This steamed egg cake is usually served with hot rice, cucumbers, and chili sauce.

**Ingredients**

**2 duck eggs**.

**100g of lean ground pork**.

**5 large wood ear mushrooms**, soaked in hot water until soft, then thinly sliced.

**5g of vermicelli noodles**, soaked until soft, then chopped small.

**2 teaspoons of cooking oil**.

**Scallions, cilantro**.

**Salt, sugar, fish sauce, pepper**.

**Instructions** Crack the **eggs** into a bowl. Use a spoon to scoop out half of the egg yolks and set them aside.

Whisk the remaining egg yolks and egg whites until well combined. Add the **ground pork, wood ear mushrooms, and vermicelli noodles** to the egg mixture. Mix well and season to your liking.

Place the bowl in a steamer and cook until the egg cake is firm. Whisk the reserved half of the egg yolks with the cooking oil. Once the cake is cooked, brush the egg yolk mixture on top and continue to steam for a few more minutes (do not cover the pot).

### Shrimp Fried Rice

The ingredients are easy to find, and the preparation is relatively simple. In just a few dozen minutes, you can have a delicious dish.

**Ingredients**

**Fragrant rice**: 500g.

**Shrimp**: 400g (tiger prawns or white shrimp).

**Dried shiitake mushrooms**: 20g.

**Garlic, onions, seasonings, cooking oil**.

**Instructions** Choose a fragrant variety of rice. Wash it and cook it until it's soft and fluffy.

Wash the **shiitake mushrooms** thoroughly. Soak them in water for a while until they plump up, then squeeze out the water and slice them thinly lengthwise. Pick and wash the **scallions**, shaking them dry and chopping them finely.

Peel and devein 100g of the shrimp, then stir-fry them until dry. Grind them into a fine powder to make a shrimp floss.

Heat a pan on the stove, sauté the minced shallots until fragrant, then add the **shrimp, mushrooms, and scallions**. Stir-fry until cooked, and season to taste.

To serve, scoop the rice into a bowl, pressing it down firmly. Add a layer of the stir-fried shrimp and mushroom mixture, then add another layer of white rice on top, pressing it down firmly again. When you're ready to eat, flip the bowl over to turn out the rice and sprinkle the shrimp floss on top. This rice dish is delicious when served hot with soy sauce as a dip.

### Grilled Chili Chicken

This dish is a bit elaborate but has a very special flavor, perfect for family gatherings and best enjoyed in a cool climate.

**Ingredients**

**1 kg of chicken thighs**.

**1/2 cup of soy sauce**.

**2 tablespoons of honey**.

**3 small chiles**, minced.

**2 tablespoons of lime juice**.

**1 tablespoon of sesame oil**.

**Curly lettuce** or **cilantro**.

**Instructions** Wash the **chicken thighs** and drain them before placing them in a dish.

Mix the **soy sauce, lime juice, honey, sesame oil, chili, and cilantro** together. Pour the mixture over the chicken thighs, cover, and marinate in the refrigerator for 90 minutes.

After marinating, pour out the marinade and set it aside. Preheat the grill until it's quite hot (you can test it with your hand and count to 3 seconds). Hang a tray to catch the juices below the grill rack and place the chicken on top. Arrange the glowing charcoal around the tray. Grill for 45 to 60 minutes, or until the chicken thighs are no longer pink inside. Baste the chicken with the reserved marinade each time you flip it over.

### Black Chicken Braised with Herbs

With a few Chinese medicinal herbs from an herbal store and a small black chicken, you can create a healthy and nutritious dish.

**Ingredients**

**1 black chicken**, do not cut off the blood, clean and drain it.

**10g of Chinese yam, 10g of rehmannia root, 10g of ginseng root, 10g of red dates,**

**1 fresh coconut**.

**1 tablespoon of fish sauce**.

**Instructions** Soak the **herbs** in water to soften.

Place the **chicken** in a pot and arrange the herbs around it. Pour fresh **coconut water** over the chicken, making sure the chicken is completely submerged.

Prepare a large pot and place the chicken pot inside to steam it. You can also braise it directly over a low flame until the chicken is tender and has absorbed the flavor of the herbs.

**To serve:** Keep the chicken in the pot. Serve it hot.

### Baked Fish Marinated in Soy Sauce

If you have a fresh and delicious fish on hand, try improving your family's meal with this grilled dish. It's quite appealing.

**Ingredients**

**Fish fillets**: 600g.

**Soy sauce**: 1 teaspoon.

**Sauce**: 3 teaspoons.

**Finely chopped ginger**: 1 teaspoon.

**Salt and pepper** to taste.

**Egg whites**: 4.

**Filtered water**: 4 tablespoons.

**Sesame oil**: 2 teaspoons.

**Instructions** Marinate the **fish** with **soy sauce, other sauce, finely chopped ginger, salt, and pepper** for 10 minutes. Pan-fry the fish until both sides are golden, then place it in a preheated oven at 28°C (82°F) for 7 minutes.

Whisk the **egg whites** with the water and steam them until they thicken. Arrange the fish on top of the steamed egg whites. Sprinkle with roasted **sesame seeds** and **dill** on top of the fish, then pour the fish juice over everything. Serve hot.

### Shrimp Tied with Lotus Stems

If you're tasked with preparing a meal for a multi-generational family, this dish is a great choice.

**Ingredients**

**200g of fresh shrimp**, washed and drained.

**200g of chicken breast**, washed.

**50g of sour pickled scallions**, halved.

**2 cucumbers**, seeded; **1 carrot**, washed, cut into 3cm long strips, and soaked in vinegar and sugar for 15 minutes.

**80g of ginger**, sliced into 3cm long strips.

**100g of sour lotus stems**.

**100g of chives**, blanched in boiling water.

**Instructions** Steam the **shrimp** with fresh coconut water. Peel them, and you can remove the tails if you prefer.

Marinate the **chicken breast** with seasonings to taste and fry until golden. Pour a little extra coconut water over the chicken to ensure it absorbs the flavor. Shred the chicken into 3cm long and 1cm thick pieces.

Arrange a bundle with one **shrimp, cucumber, pickled scallion, ginger, carrot, and chicken**, with one piece of each. Use a **chive** to tie the bundle together, like a small log.

**To serve:** Serve with a sweet and sour fish sauce.