

Recipe Book

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Bo Kho

Bo Kho is a Vietnamese beef stew known for its rich and aromatic flavors. It features tender beef chunks, carrots, onions, lemongrass, and warming spices like star anise, ginger, and garlic, slow-cooked in a flavorful broth until the meat is melt-in-your-mouth tender.

Ingredients

- 1.5 lbs of tendon
- 1 lb of beef flanks
- 1 lb of short rib
- 1 lb of chuck roast, cut into cubes
- 2 large carrots, peeled and sliced
- 1 medium whole onion
- 3 medium shallots
- 1 tbsp of garlic powder
- 3 Stalks of lemongrass
- 1 tsp of MSG
- 1 tbsp of ginger, sliced
- 1 Packet of Bo Kho Seasoning
- 1 tbsp of Rock Sugar
- 1/2 Cup of “Better Than Bouillon Beef”
- A Can of Coconut Water
- 1 tbsp fish sauce

Instructions

1. Bring a pot of water to a boil. Add 1 tsp of salt and add 2 stalks of chopped up lemongrass.
2. Boil all the meats for 30 min. Then rinse and cut into large bite-sized cubes.
3. Dice onion and shallots.
4. Place cuts of meat into a mixing bowl. Marinate meat with bo kho seasoning powder, lemongrass, diced onion, diced shallot, ginger, garlic powder, MSG, tossed until combine. Set aside for 30 min-1 hr or overnight.
5. In a large pot, fry 1 tsp of oil over med-high heat. Add in marinated mixture and stir fry in pot for about 5-10 mins.
6. Pour in can of coconut water.
7. Pour in enough water to cover meats.
8. Turn heat to high and wait until boil.

9. After stock is boiled, reduce heat to low-medium.
10. Simmer for 2-3 hours or until meat and tendon has soften.
11. Occasionally skim oil from broth surface.
12. Roughly 30 minutes before meat is tender, add in fish sauce.
13. Adjust taste to preferred preference. Enjoy!

Tilapia Fried Fish Paste

Vietnamese tilapia fried fish paste, or “cha ca” in Vietnamese, is a popular dish that is made by marinating bite-sized pieces of tilapia fish in fish sauce, garlic, and other spices. The marinated fish is then pan-fried until crispy and served with rice noodles, herbs, and a variety of accompaniments.

Ingredients

- 3 filets of tilapia fish; thawed, washed, and dried
- 1 tsp of salt and pepper
- 1 tsp of sugar
- 2 tsp of fish sugar
- 1 tsp of garlic powder
- 1/2 tsp of corn starch
- 1 tbsp of ice cold water
- 1/2 tbsp of olive oil

Instructions

1. Throw all ingredients in blender, excluding ice cold water.
2. Blend for 10 seconds until all ingredients are mixed.
3. Occasionally adding ice cold water a little at a time until necessary until there is a bouncy consistency.
4. After 4 to 5 min of blending, pour out into a clean bowl. If mixture is runny, add corn starch; otherwise chill for 1 hour or overnight in the fridge.
5. After chilled, heat a pan with oil with med to high heat.
6. Cover hand with oil and shape paste into desired shape.
7. Fry until golden brown. Enjoy!

Goi Ga

Goi Ga is a Vietnamese chicken salad made with poached chicken, shredded vegetables, herbs, and a fish sauce-based dressing. It is a refreshing and flavorful dish commonly eaten as a light meal, and can be served on its own or as part of a larger Vietnamese meal.

Ingredients

- 2 cup poached chicken, shredded or thinly sliced
- 2 cup sliced Shrimp
- 3 cup shredded cabbage or lettuce
- 1/2 cup fresh herbs, such as mint and cilantro
- 1/2 cup sliced onions or peppers (optional)
- 2 tbsp fish sauce
- 2 tbsp lime juice
- 1 tbsp sugar
- 1-2 chili peppers, seeded and minced (adjust to taste)
- 1/4 cup chopped peanuts or fried shallots (optional)

Instructions

1. In a large bowl, combine the shredded chicken, shredded cabbage or lettuce, fresh herbs, and sliced onions or peppers (if using).
2. In a small bowl, whisk together the fish sauce, lime juice, sugar, and minced chili peppers to make the dressing.
3. Pour the dressing over the salad and toss to combine.
4. Taste and adjust the seasoning as needed, adding more fish sauce, lime juice, sugar, or chili peppers to taste.
5. Sprinkle the chopped peanuts or fried shallots (if using) over the top of the salad just before serving.
6. Serve the salad immediately as a light meal or as part of a larger Vietnamese meal. Enjoy!

Red Guajillo Salsa

Red Guajillo Salsa is a vibrant and flavorful Mexican salsa made with rehydrated guajillo chilies, tomatoes, garlic, onions, and spices. It offers a slightly smoky and tangy taste with a hint of heat, perfect for adding a burst of flavor to tacos, grilled meats, or as a dipping sauce.

Ingredients

- 6 dried guajillo chilis: washed and soaked in water to rehydrate
- 5 to 6 red roma tomatoes
- 4 thai chilis
- 1-2 jalapeño
- 3 clove garlic
- 1/2 onion
- 1/4 cup chopped cilantro
- cumin
- salt
- chicken bouillon, season to taste

Instructions

1. Boil/grill/or seared with oil: guajillo, chili, tomatoes, jalapeños, garlic, onion
2. Blend with cilantro and season to taste

Refried Bean Dip

Refried bean dip is a flavorful and creamy dip made primarily with refried beans as the base ingredient. It is often served as an appetizer or party dip and is popular in Mexican cuisine.

Ingredients

- 1 can refried beans
- sour cream
- cream cheese/greek yogurt
- cheese
- green onions
- chopped jalapeno
- corn
- cumin
- salt
- cayenne
- paprika
- oregano
- garlic powder

- onion powder
- parsley powder

Instructions

1. Mix ingredients together, pour into baking tray, top with cheese
2. Bake 400 for 15 mins

Tony's Tuna Sandwich

Tuna sandwich made by Tony Nguyen, often created when he is hungry and doesn't require cooking. Good late night snack.

Ingredients

- Sour Wheat Bread (Bought from Costco)
- 1 Can of Tuna
- Kewpie Mayo
- Salt and Pepper
- Sliced Tomatos
- Olive oil
- Lettuce
- Lemon

1. Grab a mixing bowl and toss in the canned tuna.
2. Add Lemon juice, Kewpie Mayo along with salt & pepper, adjust to your liking and mix.
3. Air fry or toast 2 Sour Wheat breads.
4. While the bread is cooking, go ahead and slice your tomatoes.
5. Take your toasted break, add mixed tuna then your sliced tomatoes.
6. Garnish the tomatoes with salt & pepper along with some olive oil.
7. Add some lettuce on top then some more Kewpie mayo.
8. Finish off with the other toasted slice of bread and cut into triagles. Enjoy!