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Laab (Thai Minced Pork Salad)

In northeast Thailand and Laos, *laab* is made of minced meat lightly poached in broth, then dressed with chiles, fresh herbs, and roasted rice powder, and eaten with sticky rice. This recipe comes from chef Hong Thaimmee of [Ngam](http://www.ngamnyc.com/) (<http://www.ngamnyc.com/>) restaurant in New York City, and was published along with Naomi Duguid's [article](http://www.saveur.com/article/Kitchen/Naomi-Duguids-Laab) (<http://www.saveur.com/article/Kitchen/Naomi-Duguids-Laab>) in our 150th issue.

SERVES 2–4

INGREDIENTS

1/3 cup canola oil
3 tbsp. mashed garlic
4 red Thai chiles, stemmed and minced
10 oz. ground pork
1 tsp. crushed red chile flakes
1 tsp. Chinese five-spice powder
1 tsp. freshly grated nutmeg
1 tsp. kosher salt
1/4 tsp. ground black pepper
1/4 tsp. ground coriander
1/4 tsp. ground cardamom
2 tbsp. minced mint, plus more to garnish
1 tbsp. minced scallions, plus more to garnish
1 tbsp. minced cilantro, plus more to garnish
2 tsp. fish sauce
Thinly sliced kaffir lime leaves, lemongrass, shallots, cucumbers, and cherry tomatoes to garnish



Credit: Penny de los Santos

INSTRUCTIONS

1. Heat oil in a 12" skillet over medium heat. Add garlic and chiles, and cook, stirring, until fragrant, about 2 minutes. Add pork, chile flakes, five-spice, nutmeg, salt, pepper, coriander, and cardamom, and cook, stirring, until pork is browned, about 2 minutes. Stir in mint, scallions, cilantro, and fish sauce, and cook until pork is done, about 4 minutes.
2. Transfer to a large serving bowl, and top with scallions, cilantro, kaffir leaves, lemongrass, shallots, mint, cilantro, cucumbers, and tomatoes. Serve at room temperature.

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(<http://www.saveur.com/gallery2/150-Classic-Recipes/>)

VIDEO: Hong Thaimée Makes Laab » (<http://www.saveur.com/article/Video/VIDEO-The-Classics-Hong-Thaimée-Makes-Laab>)