

# Nuoc Cham Dipping Sauce

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1	30 g	Lime Juice	Combine ingredients and stir until sugar is completely dissolved.
	60 g	Fish Sauce	
	15 g	Rice Vinegar	
	50 g	Sugar	
	1 Tsp	Garlic, Minced	

# Lemongrass Pork

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1	1/4	Red Onion	Blend all ingredients to make a marinade.
	2 Tsp	Garlic, Minced	
	30 g	Lemongrass, Minced	
	30 g	Water	
	45 g	Sugar	
	45 g	Fish Sauce	
	10 g	Black Pepper	
2	1 lb	Pork or Beef	Slice meat into thin strips and Marinade for about an hour.
3	1 Tbsp	Oil	Add oil to a wok, and heat until smoking. Sauté the pork until cooked thoroughly.

# Assembly

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1	8 oz	Rice Vermicelli	Cook Rice Vermicelli according to the package instructions, then cool run under cold water to cool down. Place into a bowl
2	4 oz	Lemongrass Pork	Top noodles with meat, carrots, and nuts.
	100 g	Shredded Carrot	
	50 g	Crushed Nuts	