

# 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    |  |