



NAM NEUA (THAI BEEF SALAD) & TOM YUM GOONG

MISE EN PLACE

- Defrost the shrimp for the Tom Yum Goong. You need shell-on, uncooked shrimp for your recipe.

NAM NEUA (Thai Beef Salad) *(serves 2)*

Recipe by MAI NGUYEN

1 lb steak (ribeye, top sirloin, tenderloin, flank etc.)

Prik Nam Pla Dressing (recipe below)

2 tbsp vegetable oil

1 tbsp soy sauce

1 tbsp Thai fish sauce

2 tsp black pepper

1 tsp sugar

2 tbsp uncooked rice

6 cups salad greens (romaine, mixed greens, etc.)

1 cup baby tomatoes, sliced in half lengthwise

1 cup cucumber, sliced into half moons

1 large shallot, thinly sliced

¼ cup cilantro, roughly chopped

½ cup mint leaves

- Mix together oil, soy sauce, fish, sauce, and pepper. Cover steak with this mixture and marinate for 30 minutes.
- Heat up a small frying pan over low-medium heat. Add the rice and toast until golden brown. Swirl the pan occasionally so the rice is evenly toasted. Add the toasted rice into a spice grinder and process until a fine powder is achieved. You can also do this with a mortar and pestle if you don't have a spice grinder.
- Mix the toasted rice powder into the dressing.

- Preheat grill or heavy bottomed pan. When the grill/pan is hot cook the steak, flipping once, until the outside is charred but the inside is still pink/rare (or whatever your desired steak cook is). Allow the meat rest for 10 minutes.
- In a serving platter mix together salad greens, shallots, cucumbers, and tomatoes.
- Thinly slice the steak against the grain. Place the sliced steak onto the salad. Dress the steak and salad and finish with mint and cilantro.

Prik Nam Pla

¼ cup fish sauce

1 lime, juiced

1 tbsp sugar

2 tsp toasted chili flakes

1 clove garlic, finely chopped

1 bird's eye chili (optional)

- Mix together all the ingredients. Taste and adjust accordingly. If the flavor is too 'strong' add a few tablespoons of water.

TOM YUM GOONG *(serves 2)*

Recipe by MAI NGUYEN

3 cups chicken stock

1 lemongrass stalk, smashed

3-4 kaffir lime leaves

3-inch piece galangal, sliced in half lengthwise

1 shallot, sliced

1-2 bird's eye chilis

1-3 limes juiced (to taste)

1-2 tbsp Thai fish sauce (to taste)

1-3 tsp sugar (to taste)

2 cups oyster/shimeji mushrooms, roughly chopped

8 large raw shell-on shrimp

1 tbsp Thai chili paste/oil (optional)

Cilantro, for garnish

- Peel and devein the shrimp, reserving the shells.
- In a pot add the chicken stock and shrimp shells. Bring to boil and strain out the shrimp shells.
- Pour the strained stock back to the pot and add lemongrass, kaffir leaves, galangal, and bird's eye chili. Simmer for 10 minutes.

- Add the oyster mushrooms and cook until they are softened. Season with lime juice, sugar, fish sauce, and chili paste.
- Add the shrimp. Once the shrimp change color, turn off the heat.
- Place in serving bowls and garnish with cilantro. (Note: do not eat the lemongrass, galangal, or kaffir leaves)

EQUIPMENT

Cutting board and knives

Frying pan/Grill

Mixing bowls

Tongs

Spice grinder, or mortar & pestle (essential equipment)