

See Jane Cook

STIR-FRIED PORK IN LETTUCE LEAVES

- 3 oz. very thin rice noodles (1 cup cooked)
- 1 tbsp. vegetable oil
- 2 cloves garlic, minced
- 1/2 lb. ground pork
- 3 green onions, chopped
- 3 tbsp. soy sauce
- 1 tsp. nam pla (Vietnamese fish sauce)
- 1 tbsp. rice vinegar or distilled white vinegar
- 2 tsp. sugar
- 1 tsp. sesame oil
- 6 to 8 leaf-lettuce leaves (about the size of a small hand)
- 1/4 cup chopped peanuts
- 12 mint leaves
- 6 sprigs of cilantro

Cook rice noodles in boiling water for 2 minutes. Drain and set aside.

Heat oil in a large skillet over medium heat. Cook garlic for 1 minute. Add meat and cook, breaking up with a fork, until no longer pink. Stir in green onions and drained noodles. Add soy sauce, nam pla, vinegar, sugar and sesame oil and toss gently with tongs to coat ingredients with sauce.

Transfer to a shallow bowl and place on the table with a platter of lettuce leaves and small bowls of peanuts, herbs and dipping sauce. For each portion, spoon some of the meat mixture into the center of a lettuce leaf. Sprinkle with peanuts and top with herbs. Roll up, tucking in sides of lettuce leaves. With hands, dip bundles into the sauce and eat.

Makes 6 to 8 bundles, enough for six appetizer or three entrée servings.

DIPPING SAUCE

- 1/4 cup low-sodium soy sauce
- 1/4 cup lime juice
- Pinch of red pepper flakes
- 1 quarter-size piece of ginger, minced
- 1 tsp. chopped garlic (1 large clove)
- 2 tbsp. sugar

Combine all ingredients in a small bowl and stir well. Let stand for at least 30 minutes to allow flavors to blend.