

Frugal -Bún chả (Vietnamese Meatballs)



Serving: 4



Cook Time: 105 mins



Level: Moderate



INGREDIENTS

- Meatballs:
 - 1 lb. ground pork
 - 3 cloves garlic, finely chopped
 - 1/4 cup chopped shallot
 - 4 Tbsp minced lemongrass
 - 2 Tbsp honey
 - 1 Tbsp fish sauce
 - 1 tsp salt
 - 1/4 tsp pepper
- Dipping Sauce (Nuoc Cham):
 - 1/4 cup lime juice (about 2 limes)
 - 3/4 cup water
 - 3 Tbsp fish sauce
 - 1 Thai red chili pepper
 - 1 clove garlic, minced
 - 2 Tbsp sugar
 - 1 carrot, thinly sliced
- Bowls:
 - 8 oz. rice vermicelli noodles
 - 1 head butter lettuce
 - 1 handful fresh mint
 - 1 carrot, sliced
 - 1/2 cucumber, sliced

PREPARATION

1. For The Meatballs:
2. Chop the garlic and shallots, and mince the lemongrass.
3. In a large mixing bowl, mix together the pork, fish sauce, salt, pepper, honey, lemongrass, shallots, and garlic. Set the mixture aside for 1 to 2 hours in the fridge.
4. Shape the mixture into small meatballs (about 20 meatballs), and then gently flatten them a bit.

PREPARATION (CONT.)

5. In a large skillet over medium heat, heat the oil and add the meatballs in a single layer. Cook the meatballs until they are golden and caramelized, around 2 to 3 minutes per side. Set the cooked meatballs aside.
6. For The Sauce:
7. Whisk the sauce ingredients together and adjust to your tastes. Optional: heat the water and whisk the sugar in to dissolve before adding the rest of the ingredients.
8. For The Bowls:
9. Prepare the vermicelli noodles according to package instructions (usually cook 2-3 minutes in a pot of boiling water).
10. Serve the noodles with the meatballs along with a handful of lettuce, mint, carrots, and cucumbers with the nuoc cham on the side.