

Hoisin Dipping Sauce

In Vietnamese cuisine, hoisin sauce is most commonly used in phở. In order to make it a dipping sauce you have to counter the hoisin's tartness by adding sugar and hot water.

This sauce is traditionally used to dip with spring rolls, also known as Bò Bía. This is convenient sauce to make because it only takes about 5 minutes to make.

	Large Batch	For One Cup
Hoisin Sauce	1 15 oz bottle	1 cup
Sugar	2 tbsp	1/4 cup
Water	3.5 cups	3/4 cup
Raw Peanuts	1 cup	1/4 cup
Sriracha	1 tbsp	1 tsp

1. Place the peanuts in a skillet over moderate heat and cook about 5 minutes, stirring constantly, until the nuts turn golden brown.
2. Allow to cool. Process in a spice grinder (or food processor) until the peanuts are a bit chunky. Set aside.
3. Mix Hoisin Sauce, sugar, water to boil. Cook for 2 minutes.
4. Allow to cool.
5. Add in the nuts and add Sriracha to taste.



Sauces and Dips

Spicy Soy Sauce

Spicy Soy Sauce is a simple condiment to kick up your dishes a notch. The only thing special you need to find is a jar of chilli garlic oil. Note that this is different than the Sriracha sauce.

	Large Batch	Small Batch
Soy sauce	1 cup	1/4 cup
Chilli garlic oil	2 tbp	1 tsp



Fish Sauce (Nước Mắm)

Regular fish sauce is the liquid of fermented fish sauce. It has a slightly pungent smell with an umami profile.

In this recipe, we attempt to replicate the saltiness of the sauce through a liberal helping of salt. The palm sugar provide a color similar to regular fish sauce.

Note that this is a base recipe to be used for Nước Chấm

	Large Batch	For One Cup
Water	2 cups	1 cup
Palm Sugar	1/2 cup	1/4 cup
Kosher Salt	4 tbps	2 tbps

1. Put all of the ingredients in sauce pan
2. Bring the mixture to a boil
3. Turn off the heat when the palm sugar has been dissolved.



Fried Shallots (Hanh Phi)

Fried shallots is a multi-use topping which can be put on top of salads, noodles, sticky rice, or soups.

Most Vietnamese markets sell packaged fried shallots, but making it for your own guarantees a fresher product.

You want to cook the shallot so it isn't too crispy or too soggy. Texturally you want it somewhere in the middle.

	Large Batch	For One Cup
Canola Oil or Grapeseed Oil	2 cups	1 cup
Shallots	10 shallots	5 shallots

1. Turn on your stove burner to medium and put the canola oil in a sauce pan.
2. Heat up the canola oil till it starts sizzling. When you put a chopstick in the oil you will see some bubbles come out.
3. Stir fry the shallots until it turns slightly golden brown. Be careful not to burn them.
4. Turn off the heat.



Toppings



Vegetable Noodle Soup (Nui)

Nui (or literally translated - 'noodle') is a home-style soup dish with macaroni pasta and vegetables.

Very often, Vietnamese chefs use canned broth from the Asian market to speed up cooking.

Asian vegetarian broth is a little different than the American brands as they do not contain Western seasonings such as thyme, parsley, or tumeric.

If you can't find vegetarian broth without seasonings, you can add more vegetables to your stock.

Also, feel free to experiment with the vegetables in this recipe.

	15 servings	4 servings
Macaroni	3 bags (3 lbs)	1/2 bag (8 oz)
Chayote	5	1
Carrots	4	2
Shittake Mushrooms	10	3
Oyster Mushrooms	4	1
Vegetarian Broth	6 cans	2 cans
Water	2 cans	1/2 can
Garlic	3 cloves	1 clove
Green Onion	1 stalk	1 stalk
Salt	To taste	To taste
Pepper	To taste	To taste

1. Cook the macaroni pasta per package noodles till al dente. Drain and let cool.
2. Thinly slice the shiitake mushrooms and sauté with garlic.
3. Chop the carrots and chayotes into bite size pieces.
4. Put the carrots, chayotes, sautéed shiitakes and oyster mushroom in a large pot. Add vegetarian broth and water. Season accordingly with salt, pepper and sugar.
5. Bring to a boil.
6. Drop to a simmer until the vegetables are soft
7. Finely chop the green onion and parsley.
8. Either put the cooked macaroni in the broth pot or place it into bowls and ladle boiling broth over it.
9. Add chopped green onion and parsley. Serve hot.



Asian vegetable broth



Macaroni pasta



Enoki mushrooms



Chayote



Shiitake mushrooms



Sliced shiitake mushrooms



Diced chayote



Carrots



Diced garlic



Banana Pudding (Chè Chuối)

Chè Chuối is a dessert dish that is traditionally served warm. This dish is convenient as no soaking of any ingredients are required.

When you cook the tapioca pearls, you don't want to rinse and drain it as the tapioca starch that comes out helps thicken the final product.

This dish traditionally uses plantains, but in this recipe we use regular bananas you can find in any market.

	12 servings	4 servings
Bananas	6	2
Tapioca Pearl	1/2 cup	1/3 cup
Water	5 cups	2 cups
Sugar	1/3 cup	1/4 cup
Coconut Milk	2 cups	2/3 cups
Salt	1/2 tsp	sprinkling
Vanilla	1/2 tsp	couple drops
Nuts [optional]	sprinkling	sprinkling

1. Cut bananas in slices .
2. Bring a pot of water to boil.
3. Put tapioca pearl in the pot.
4. Drop temperature to low simmer.
5. When tapioca is clear, it is ready (about 20 minutes).
6. Add salt, sugar, coconut milk, and bananas.
7. Cook for another 5 minutes
8. Add more sugar if you want sweeter.
9. Serve with a sprinkling of nuts.



Tapioca pearl



Coconut milk



Vanilla



Bananas



Measured tapioca pearls



Pot of boiling water



Tapioca pearls into the pot



It is done when the pearls are clear



Sliced bannaas



Into the pot



Sugar, salt, vanilla, and coconut milk



Simmer until bananas are cooked



To listen to an audio interview of how this recipe was made you can visit: <http://tinyurl.com/aw342>