



COOKING CLASSES
AT SUR LA TABLE

**INTRODUCTION TO
VIETNAMESE COOKING**

WITH CHEF
SCOTTIE L.

CARAMELIZED LEMONGRASS GRILLED CHICKEN

Yield: 4 servings

2 tablespoons vegetable oil, plus more for brushing grill grates

3 tablespoons minced lemongrass, white part only

1 tablespoon minced fresh ginger

2 tablespoons fresh lime juice

1 tablespoon soy sauce

1 tablespoon light brown sugar

1 tablespoon minced garlic

1 teaspoon fish sauce

1 1/2 pounds boneless, skinless chicken thighs, trimmed

2 tablespoons thinly sliced green onions, for garnish

1. *To marinate chicken:* To a bowl, add oil, lemongrass, ginger, lime juice, soy sauce, sugar, garlic, and fish sauce; whisk to combine. Add chicken and turn to coat with the marinade. Refrigerate for at least 1 hour or up to 4 hours.

2. *To grill chicken:* Remove chicken from marinade (discard marinade). Preheat a grill or heat a large grill pan over medium heat. Transfer chicken to the grill and cook until charred and instant-read thermometer inserted into the thickest part registers at 165°F, 3 to 5 minutes per side.

3. *To serve:* Cut chicken into slices, transfer to a serving platter, sprinkle with green onions, and serve immediately.

FRESH ROLLS WITH POACHED SHRIMP AND PEANUT DIPPING SAUCE

Yield: 16 rolls

If you would like to make the rolls in advance, cover them with a damp kitchen towel for up to 2 hours.

Peanut Dipping Sauce:

3/4 cup smooth peanut butter

1/4 cup warm water, plus more as needed

2 tablespoons hoisin sauce

1 teaspoon lime zest

2 tablespoons fresh lime juice, plus more to taste

1 tablespoon soy sauce, plus more to taste

1 tablespoon light brown sugar

1 teaspoon minced garlic

1 bird chile, thinly sliced, or 1/8 teaspoon dried red pepper flakes (optional)

1/2 teaspoon toasted sesame oil, plus more to taste

16 round rice paper wrappers

1 pound medium poached shrimp, sliced in half lengthwise

3 medium carrots, peeled and cut into 4-inch long matchsticks

1 bunch green onions, cut into 4-inch long matchsticks

1 large red bell pepper, cut into 4-inch long matchsticks

2 bunches mint, washed, dried and stems removed

1 bunch cilantro, washed, dried and stems removed

2 heads Bibb lettuce, leaves separated, and ribs removed

1. *To prepare peanut sauce:* Add all ingredients to a bowl and whisk to combine. Taste and adjust seasoning with additional lime juice, soy sauce, and sesame oil. Adjust consistency by adding more water, a teaspoon at a time.

2. *To prepare rolls:* Dip a piece of rice paper into a bowl of warm water until soft and pliable, about 5 seconds, shake off excess water and place onto a clean, smooth surface. Starting on the lower third of the rice paper, lay out 3 or 4 slices of shrimp. Top with a few carrot, green onion, and bell pepper matchsticks and garnish with mint and cilantro leaves, followed by a couple lettuce leaves.

3. Fold the bottom of the rice paper up over the filling. Carefully but firmly, fold in the sides and then roll up. Repeat with the remaining ingredients.

4. *To serve:* Arrange rolls on a serving platter and serve with peanut sauce on the side.

RICE NOODLE BOWL WITH PICKLED VEGETABLES AND FRESH HERBS

Yield: 4 servings

Pickled Vegetables:

*1/2 English cucumber, cut into matchsticks
1/2 pound daikon radish, cut into matchsticks
1 small red bell pepper, cored and cut into matchsticks
1 large carrot, peeled and cut into matchsticks
2 teaspoons sea salt
2 teaspoons plus 1/2 cup granulated sugar, divided
1 1/4 cups distilled white vinegar
1 cup lukewarm water*

Vermicelli noodles:

*6 ounces Vietnamese vermicelli rice noodles
2 teaspoons toasted sesame oil*

Dressing:

*3 tablespoons light brown or palm sugar, plus more to taste
3 tablespoons fish sauce, plus more to taste
3 tablespoons rice wine vinegar
2 tablespoons minced ginger
Zest and juice of 2 limes
2 bird chiles, thinly sliced, or 1/4 teaspoon dried red pepper flakes (optional)*

Salad:

*1/4 cup fresh mint leaves, coarsely chopped
1/4 cup fresh cilantro leaves, coarsely chopped
1/4 cup fresh Thai basil leaves, torn
1/2 cup finely chopped roasted peanuts
Lime wedges, for serving*

1. *To pickle vegetables:* Add vegetables to a bowl and sprinkle with salt and 2 teaspoons sugar. With your hands, massage the vegetables for about 3 minutes, pulling out excess moisture; as you do so, the vegetables will soften and liquid will pool at the bottom of the bowl. Stop kneading when you can bring ends of a piece of daikon together without breaking. Drain vegetables in a colander and rinse under cold running water; press gently to remove extra water; transfer to a 1-quart glass jar. To a small mixing bowl, add remaining 1/2 cup sugar, vinegar, and water; whisk to dissolve the sugar. Pour the brine over the vegetables to cover and marinate for at least 1 hour before serving. If not using right away, cover and refrigerate for up to 3 weeks.

2. *To prepare noodles:* Bring a medium pot of water to a boil and remove from heat. Add rice noodles and soak for 3 to 5 minutes, according to package directions, or until tender. (Don't soak too long, as the noodles will overcook in the hot water.) Drain noodles and rinse under cold running water; drain well and transfer to a large bowl; toss with sesame oil and set aside.

3. *To prepare dressing:* To a small bowl, add all dressing ingredients and whisk together until sugar is dissolved. Taste and adjust seasoning.

4. *To assemble salad:* To the large bowl with the noodles, add dressing, pickled vegetables, and herbs; toss to combine. Use tongs to divide salad evenly between 4 bowls. Top with peanuts; garnish with lime wedges and serve immediately.

VIETNAMESE COFFEE ICE CREAM

Yield: makes about 1 quart

Baguettes and pâté for bánh mì aren't the only thing French colonists left behind in Vietnam. The Europeans are to thank for that delicious glass of the famously sweet, dark coffee. Because of the limited access to fresh milk, the French with their love of coffee au lait, used sweetened condensed stuff to lighten up their steaming mugs. This recipe is a delicious summer frozen version of that sweet delicious drink.

*1 cup whole milk
1 cup heavy whipping cream
Pinch of salt
3/4 cup coarsely ground dark roast coffee beans
6 large egg yolks
1 can (14 ounce) sweetened condensed milk*

1. Set up and pre-chill ice cream maker. Place a 1-quart, freezer-safe container with a tight fitting lid in the freezer to chill. Prepare an ice bath. Combine milk, cream, salt, and coffee beans in a medium saucepan. Heat the milk mixture over medium heat until it just begins to simmer, then cover and remove from heat. Allow the mixture to steep at room temperature for 30 minutes, then strain.
2. In a large mixing bowl, beat the egg yolks with condensed milk until they lighten in color. Temper the eggs by slowly adding the warm milk mixture to the eggs, 1 ladle at a time, and whisking continuously. When about a third of the milk mixture has been added to the eggs, pour the warmed egg mixture back into the saucepan with the rest of the milk. Cook until the mixture thickens and reaches 170°F to 175°F on an instant-read thermometer, about 5 minutes. Do not allow the mixture to boil.
3. Strain the custard through a fine-mesh strainer into a clean medium bowl.
4. Strain the custard through a fine-mesh strainer into a clean medium bowl and place custard over an ice bath, or refrigerate, until cold. Transfer custard to an ice cream maker; churn according to the manufacturer's instructions. Enjoy right away or transfer to a freezer-safe container to chill until firm.