

Larp

Amount	Measure	Ingredient -- Preparation Method
1	lb	Fresh Ground Beef
		Mint Leaves
3		Cloves Garlic
1	tb	Shallot -- Chopped
1	t	Coriander Seeds -- Ground
1	t	Ground Hot Chili Peppers *
1	tb	Ground Toasted Rice **
1	tb	Scallion -- chopped
2	tb	Lime Juice
1	t	Salt
1	tb	Fish Sauce
		Fresh Raw Vegetables

* Adjust the amount of ground hot chili pepper to taste. Serve extra on the side to be added to the dish as needed.

** Make toasted rice by browning RAW rice in a hot dry wok or frying pan, and then ground coarsely in a blender, OR an acceptable substitute is to brown a commercial "cream of rice" in a hot dry pan/wok.

Wrap the shallot and garlic in aluminum foil and roast on the stove for approx. 2 minutes per side till the content is scorched. Remove the content from the foil, mash together well (with mortar & pestle, if available) and set aside.

Lightly cook the ground beef in a dry pan/wok until the pink is just gone, and place in a bowl. Let cool for a few minutes. Add fish sauce, salt, lime juice, and mix well. Add the mashed garlic/shallot, ground coriander seed, toasted rice, ground hot chili, chopped scallion, and lightly toss together with a fork.

Serve on a bed of lettuce leaves and garnish with mint leaves.

This dish should be served with fresh raw assorted vegetables such as: chunks of "yard-long bean", nappa leaves (select the more tender inner leaves), lettuce leaves (Romaine and other leave lettuces are excellent), celery, and so on.