

VIETNAMESE CARAMELIZED GRILLED PORK

SERVES 4

Active time: 20 min Start to finish: 20 min

6 (1/4-inch-thick) boneless pork loin chops
1/3 cup sugar
1/4 cup finely chopped shallots (about 2)
1 tablespoon fresh lime juice
1 tablespoon Asian fish sauce
1/2 teaspoon salt

► Pound chops between 2 large sheets of plastic wrap with flat side of a meat pounder or with a rolling pin until less than 1/8 inch thick. Make several small 1/4-inch-deep slits around edge of each chop to prevent curling, then halve chops lengthwise and transfer to a bowl.
► Cook sugar in a dry 1-quart heavy saucepan over moderate heat, undisturbed, until it begins to melt.

Continue to cook, stirring occasionally with a wooden spoon, until sugar is melted into a golden caramel. Add shallots, lime juice, fish sauce, and salt (caramel will harden) and cook, stirring constantly, until caramel is dissolved and shallots are softened, about 2 minutes. Pour sauce over pork and toss until well coated.

► Heat a lightly oiled well-seasoned ridged grill pan over moderately high heat until hot but not smoking, then grill pork in batches, turning over once, until just cooked through, about 1 minute per side. (Discard any remaining caramel sauce.)

VIETNAMESE RICE NOODLE SALAD

SERVES 4 (SIDE DISH)

Active time: 15 min Start to finish: 15 min

4 oz thin rice noodles
1/4 cup rice vinegar (not seasoned)

1 tablespoon sugar
1 tablespoon Asian fish sauce
1/4 teaspoon salt
1 carrot, coarsely shredded
2 scallions, thinly sliced crosswise
1 cup loosely packed mixed fresh cilantro, mint, and/or basil leaves, torn if large
1/4 cup chopped unsalted dry-roasted peanuts

► Soak noodles in hot water 10 minutes, then drain in a large sieve.

► Cook noodles in a 4-quart pot of boiling water, uncovered, until tender, about 1 minute. Drain in sieve and rinse under cold water until cold. Drain well and pat noodles dry.

► Whisk together vinegar, sugar, fish sauce, and salt in a large bowl until sugar and salt are dissolved. Add noodles, carrot, scallions, herbs, and peanuts, tossing to combine.

For more **EVERY DAY** recipes, see page 79.

A Vietnamese caramel sauce lends complex flavor to grilled pork. Rice noodles sprinkled with peanuts and herbs make a perfect accompaniment.

