

## VIETNAMESE

### Nem Nuong (Vietnamese Pork Meatballs)

This recipe was adapted from "Authentic Vietnamese Cooking," by Corinne Trang (Simon & Schuster, 1999). Serve with the Table Salad and Rau (traditional herbs) and Nuoc Leo (peanut dipping sauce; see recipes).

## INGREDIENTS:

2 tablespoons fish sauce

1 tablespoon vegetable oil

2 teaspoons sugar

1 small shallot, peeled and minced

1 small clove garlic, peeled and minced

Freshly ground black pepper to taste

1 pound pork butt, thinly sliced, or coarsely ground pork

2 tablespoons potato starch

Bamboo skewers, soaked for 20 minutes and drained

## INSTRUCTIONS:

Whisk together the fish sauce, oil and sugar until the sugar is completely dissolved.