

PORK AND LEMONGRASS
MEATBALLS IN LETTUCE CUPS

PREP 30 minutes TOTAL 1 hour 30 minutes

4 SERVINGS

CALORIES 389 FAT 27 g FIBER 1 g

MEATBALLS

- 1 pound ground pork
- 1 lemongrass stalk, bottom 5 inches only, smashed with rolling pin, then minced
- 1/4 cup chopped shallots
- 2 tablespoons chopped fresh cilantro
- 2 tablespoons fish sauce (such as nam pla or nuoc nam)
- 2 garlic cloves, chopped
- 1 tablespoon vegetable oil
- 1 teaspoon sugar
- 1/2 teaspoon ground white pepper

DIPPING SAUCE AND ASSEMBLY

- 1 lemongrass stalk
- 1/4 cup fresh lime juice
- 1/4 cup fish sauce
- 2 tablespoons chopped fresh cilantro

- 2 tablespoons coarsely grated carrot
- 4 teaspoons (packed) golden brown sugar
- 2 teaspoons minced green Thai chile or serrano chile with seeds
- 2 tablespoons vegetable oil
- 1 head of butter lettuce, leaves separated
- 1 small Persian cucumber, thinly sliced

INGREDIENT INFO Fish sauce can be found in the Asian foods section of many supermarkets.

MEATBALLS Chill pork in freezer while making lemongrass paste. Combine lemongrass, 1/2 teaspoon salt, and remaining ingredients in processor; pulse until paste forms. Add chilled pork; pulse to blend. Shape into 24 balls (each about 1 tablespoonful). Place on rimmed baking sheet. Cover; chill at least 1 hour and up to 1 day.

DIPPING SAUCE AND ASSEMBLY Cut bottom 3 inches from lemongrass. Smash with rolling pin, then mince. Measure 1

tablespoon and place in small bowl (reserve the rest for another use). Add lime juice, fish sauce, cilantro, carrot, sugar, and chile to bowl; whisk until sugar dissolves.

Heat oil in large skillet over medium heat. Add meatballs; brown until cooked through, turning occasionally, about 15 minutes. Transfer to 1 side of large platter.

Arrange lettuce leaves and cucumber on platter with meatballs. Allow guests to place meatballs in leaves, garnish with cucumber, and drizzle dipping sauce over.

MALAYSIAN BEEF CURRY

PREP 30 minutes TOTAL 6 hours 15 minutes (includes slow-cooker time)

6 SERVINGS If you don't have a slow cooker, use a covered Dutch oven; cook the curry in a 325°F oven until the beef is tender, about 2 hours, adding 1/2 cup water if the stew is dry. The spice paste can be made up to a week ahead of cooking.

CALORIES 500 FAT 29 g FIBER 3 g

SPICE PASTE

- 8 large dried New Mexico chiles
- 4 lemongrass stalks
- 1/2 cup chopped shallots
- 6 garlic cloves, peeled
- 2 teaspoons ground coriander
- 1 1/2 teaspoons ground cumin
- 1/2 teaspoon ground ginger
- 3 tablespoons fish sauce (such as nam pla or nuoc nam)
- 1 tablespoon golden brown sugar

STEW

- 3 pounds boneless beef chuck roast, trimmed, cut into 1 1/2-inch cubes
- 1 13.5- to 14-ounce can unsweetened coconut milk
- 8 kaffir lime leaves
- 2 whole star anise
- 1 cinnamon stick
- 1 tablespoon tamarind paste or tamarind concentrate
- Chopped fresh cilantro
- Steamed rice

INGREDIENT INFO New Mexico chiles can be found at some supermarkets and at Latin markets. Fish sauce and coconut milk are p. 56.

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things to
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TEXT BY AMY ALBERT
RECIPES BY IVY MANNING

RECIPES
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when life gives you **LEMONGRASS...**

Most fresh herbs have you at hello with the beguiling shape of their leaves, their singular texture, their tempting fragrance. But lemongrass (also

called citronella root) is different. It's tough, but hidden within each fibrous, foot-long stalk of this Southeast Asian grass lurks incomparable character: It's floral without being cloying, lemony without being tart—those lemony notes come from

the same compound in lemon zest. Lop off the spiky tops (use them to infuse a pot of rice or as grilling skewers) and peel away the tough outer layers of white bottom stalk. Crush, slice, or mince those four inches of pale bottom, and lemongrass will

reveal itself. It plays especially well with garlic, onion, and ginger, the flavors that often partner it in Southeast Asian recipes. Lemongrass is like no other herb in the world, and in cooking, there's just no substitute.