

# Vietnamese Pork Sticks with Lettuce cups

**Category:** Asian - General    **Servings:** 4

**Rating:** 10

**Source:** Bon Appetit, June 1980

## Description:

The Vietnamese version of Pot Stickers. No wrapper, but pork filling and a spicy dip.

## Ingredients:

pork	1 pound finely ground lean
iwater chestnuts	6 minced
lgarlic	1 large minced clove
lgreen onion	1 small minced
lJapanese soy sauce	1 tablespoon
ivegetable oil	2 teaspoon
ilemon juice	1-1/4 teaspoon
lginger	1/2 teaspoon minced fresh
isugar	1/4 teaspoon
Chinese hot chili oil	1/4 teaspoon
lsalt	1/8 teaspoon
!boston lettuce	leaves
lcoriander	1/2 cup chopped fresh
lmint	1/2 cup chopped leaves
lgreen onion	1/2 cup chopped
lJapanese soy sauce	1/2 cup
ilemon juice	5 tablespoon
lwater	3 tablespoon
lgarlic	2 minced cloves
isugar	2 teaspoon
loyster sauce	1 teaspoon
lginger	1 teaspoon minced fresh
!cayenne pepper	1/4 teaspoon

## Instructions:

Combine the meat ingredients (pork to salt) in a large bowl and mix gently but thoroughly. Shape into cylinders approximately 3" long and no more than 1" thick. Using either skewers or a BBQ seive, grill on high heat until meat is crisp, browned, and firm, turning often with tongs, about 10 to

15 minutes.

Meanwhile, arrange garnishes in a bowl and refrigerate. Combine all dipping sauce ingredients (last 8) in a small pan and bring to a boil. Reduce heat and simmer for 5 minutes. Let cool. Divide among individual bowls.

To eat, sprinkle lettuce leaf with other garnishes, slip pork off skewer onto lettuce, and wrap the pork with the lettuce. Use the sauce for dipping.