

Note: Noodles-lettuce salad should be prepared while meat is cooking.

Prepare 1-2 lbs country style pork ribs or pork shoulder steaks, partially deboning, slashing fat.

Marinate in fish sauce 30mins.

Broil, sear at high heat on charcoal or stovetop grill. (Aim for medium rare or rare for juicier tastier results.)

Place meat on cutting board and slice serving size pieces.

(Optional) Beef steak or dark meat chicken, butterflied.

Slice iceberg lettuce coarse and mix/shred in individual large soup bowls.

(Optional) Add minced fresh mint.

Boil Vietnam thin rice vermicelli (bun) 10min. or as directed.

Drain noodles and place in individual bowls over lettuce.

Bring meat to table with individual bowls of vermicelli salad.

Serve meat to guests on top of salad.

Guests add 2+T nuoc cham to taste and toss.

Large tablespoons (thai style) plus chopsticks work better than just chopsticks with this dish.

Serve with (Korean) soju, French red wine, or Sierra Nevada Pale Ale.