



Thai Lettuce Wraps with Sweet Chile Sauce

1 teaspoon vegetable oil
1/4 pound lean ground sirloin
5 to 6 mushrooms, thinly sliced
1/2 red bell pepper, finely diced
1/2 cup finely diced napa cabbage
1/2 cup shredded carrot
1 scallion, sliced thin
1 tablespoon minced ginger
1 clove garlic, minced
1 tablespoon chopped basil
1 teaspoon chopped mint

Juice of 1/2 a lime
1 tablespoon soy sauce
1 tablespoon fish sauce
1 teaspoon chili-garlic paste
1 tablespoon brown sugar

3 to 4 leaves of Boston lettuce
Chili Dipping Sauce, recipe follows

- Preheat pan to medium heat and add the oil. Cook beef, breaking up with a spoon, until nicely browned.
- Add pepper, mushrooms, cabbage, carrots, and scallions; cook until tender, about 3 to 4 minutes.
- Add the ginger and garlic; cook 1 minute more.
- Stir together the lime juice, soy sauce, fish sauce, Sambal and brown sugar. Add to the pan, reduce heat and cook until flavors combine, about 2 to 3 minutes.
- Remove from heat and stir in fresh herbs; season with salt if needed.
- Serve in lettuce cups; top with chile dipping sauce.

Sweet Chili Dipping Sauce

3/4 cup sugar
1/2 cup rice vinegar
1/4 cup water
1 tablespoon garlic, minced
1 teaspoon crushed red pepper flakes
1 tablespoon sambal paste
1 tablespoon cornstarch
1/2 tablespoon fish sauce

- Combine sugar, vinegar and water in a sauce pan. Bring to a simmer and cook until sugar has dissolved, about 3 to 4 minutes.
- Add garlic and crushed red pepper flakes. Combine cornstarch with additional 1 tablespoon of water, stir to make slurry; add to pan. Bring to boil and cook until thickened; remove from heat and let cool.

Thai Crunch Salad with Peanut Dressing

3 tablespoons vegetable oil
 2 tablespoons creamy peanut butter
 2 tablespoons honey
 2 tablespoons rice vinegar
 Juice of 1 lime
 1 tablespoon soy sauce
 1 teaspoon sambal
 ¼ cup fresh cilantro leaves
 2 garlic cloves, roughly chopped
 1-inch piece fresh ginger, grated
 1 teaspoon salt

4 cups chopped romaine
 1 cup shredded carrots
 1 red bell pepper, thinly sliced
 1 English cucumber, thinly sliced
 1 cup cooked and shelled edamame
 ½ shallot, thinly sliced
 Chopped fresh cilantro, to taste

- Add the dressing ingredients to a mixing bowl; gently whisk until completely smooth.
- Combine the salad ingredients in a large bowl and toss to combine. Toss with dressing.

Traditional Shrimp Pad Thai

Sauce
 3 tablespoons white wine
 2 tablespoons water
 2 tablespoons fish sauce
 1 tablespoon soy sauce
 1 teaspoon chili garlic paste
 3 tablespoons brown sugar

Stir-Fry
 8 ounces rice noodles
 ½ pound shrimp, peeled and deveined
 2 to 3 scallions, sliced (keep green and white part of scallions separate)
 2 cloves garlic, sliced
 ½ cup shredded cabbage
 ½ cup julienned carrot
 1 teaspoon minced ginger
 1 jalapeño, seeded and minced
 1 large egg, lightly beaten
 ½ cup cilantro, coarsely chopped
 ¼ cup peanuts, roasted & salted
 ½ lime wedges

- In a small bowl, combine sauce ingredients; stir to dissolve sugar. Set aside.
- Soak noodles in warm water until pliable; drain.
- Bring a wok to medium-high heat; add a little oil.
- Allow pan to preheat 2 to 3 minutes until oil is shimmering but smoking.
- Add shrimp; stir-fry until center is just cooked through; remove from pan.
- Add white portion of scallion, cabbage, carrot, garlic, ginger and jalapeno; stir-fry 1 to 2 minutes.
- Push vegetables to side. Add egg; scramble until cooked.
- Add noodles and ½ of pad Thai sauce, stir fry until noodles are al dente (continuously stirring).
- Add remaining sauce and reserved shrimp; simmer just until thickened and sauce coats noodles.
- Remove from heat and taste noodles, adjust seasoning with fish sauce and sambal.
- Top with peanuts, green portion of scallions and cilantro. Garnish with lime wedges.