

Vietnamese Rice Paper Salad (Banh Trang Tron)

Serves 3-5

INGREDIENTS

Dried Proteins

- 200 grams dried squid (rinse then pat dry with paper towels)
- 200 grams dried shrimp (divided; soak in hot water for 15 minutes; drain and rinse)
- 100 grams beef jerky (preferably Vietnamese sweet and spicy beef jerky)

Spicy Shrimp Salt (Muoi Tom Ot)

- 2 tablespoons vegetable oil
- 100 grams dried shrimp (from above)
- 1 head garlic (peel and finely mince)
- 1 tablespoon red chili flakes
- 1/4 cup sea salt
- 2 teaspoons granulated sugar

Tamarind Sauce

- 2 tablespoon vegetable oil
- 6 garlic cloves (peel and finely mince)
- 100 grams tamarind pulp (soak in 2 cups hot water for 15 minutes then strain through a fine sieve; discard pulp)
- 1 tablespoon fish sauce
- 3 tablespoons granulated sugar
- 1 teaspoon chicken bouillon powder

Chili Oil (Sate Sauce)

- 1/3 cup annatto oil (can substitute with vegetable oil)
- 3 shallots (peel; finely slice)
- 2 stalks lemongrass (only use the bottom tender white/light green ends; thinly slice crosswise then chop finely)
- 6 garlic cloves (peel and finely chop)

- 2 tablespoons red pepper flakes
- 1 tablespoon chili powder
- 2 tablespoons fish sauce

Other Required Recipes

- Vietnamese scallion oil (mo hanh)
- Fried shallots (hanh phi)

Other Ingredients 1 large green mango (peel and shred into thin strips)

- 6 oz dried rice paper (cut into thin strips)
- 10 hard boiled quail eggs
- 1/2 cup toasted peanuts
- 2 cups Vietnamese coriander leaves (rau ram)

INSTRUCTIONS

1. To make the Shrimp Salt (Muoi Tom), in a medium-size skillet, heat vegetable oil to medium high. Add 100 grams of dried shrimp and pan fry until fragrant (about 1 minute). Add garlic, chili flakes, salt and sugar. Continue to pan-fry and toss evenly until the mixture is completely dry. Set aside in a small bowl.
2. Make the tamarind sauce. Reuse the skillet from the previous step. Add vegetable oil and heat on medium high. Add garlic and saute until fragrant (a few seconds). Add tamarind juice, fish sauce, sugar and bouillon powder. Mix until combined. Cook on low simmer for 1 minutes. Pour into a small bowl and set aside..
3. Wipe the skillet clean and make the sate sauce. Heat up annatto or vegetable oil. Add shallots. Pan fry for 1-2 minutes. Add lemongrass and pan fry for 1 minute. Then add garlic and pan fry for 30 seconds. Add remaining ingredients: red pepper flakes, chili powder and fish sauce. Mix until thoroughly combined and heat on medium-low for 2-3 minutes. Transfer to a small bowl and set aside.
4. Prep the dried proteins. To a medium-size skillet, add 1/4 cup vegetable oil and heat on medium high. Add the squid to the hot oil and fry for 30 seconds. It will curl up so use chopsticks or a wooden spoon to push down the sides to prevent curling and even frying. Flip and quickly fry the other side for another 30 seconds. Remove from oil. Once cooled, hand shred the squid into long strips and set aside. In the same oil, add the remaining dried salted shrimp (make sure it's dry to prevent oil splatter) and pan fry for 30 seconds to 1 minute. Remove

from oil and finely chop. For the beef jerky, hand shred into thin strips and set aside.

5. Make the rest of the other recipes (links provided above)
6. To assemble, place the thinly sliced rice paper in a large bowl so that we can toss and mix easily. Start by adding a tablespoon each of the following: tamarind sauce , chili oil and scallion oil. Now add the spicy shrimp salt a teaspoon at a time. Toss rice paper evenly so the rice paper soaks up all the sauces. Give it a taste and continue to add shrimp salt and other sauces as needed. You will not need all the shrimp salt but you may use up all the scallion oil and tamarind sauce. Next, toss in dried proteins (beef, squid, and shrimp), green mango, and Vietnamese coriander leaves. Garnish with hard boiled quail eggs, fried shallots and toasted peanuts and a few more Vietnamese coriander leaves for a beautiful green finish.