

Periwinkle Escargot With Sweet & Sour Tamarind Sauce (Oc Xao Me)

Serves 3-4

INGREDIENTS

- 1-1/2 lbs periwinkle sea snails/escargot
- 1/2 cup hot water
- 2 oz tamarind seedless tamarind pulp
- 4 tablespoons vegetable oil
- 10 large garlic cloves (peel and mince finely)
- 1 tablespoon fish sauce
- 1 tablespoon granulated sugar
- 1/2 tablespoon chicken bouillon powder
- Vietnamese coriander (optional)

INSTRUCTIONS

1. In a small bowl, combine hot water and tamarind pulp for 15 minutes. Strain mixture through a sieve and discard pulp. Set tamarind liquid aside.
2. Clean the periwinkle. Rinse thoroughly and drain dry.
3. In a large skillet, heat up a large skillet with vegetable oil. Add garlic and fry until golden brown. Remove fried garlic and set aside. Remove all oil except a thin layer.
4. Add tamarind juice and season with sugar, fish sauce and chicken bouillon powder.
5. Add periwinkles and toss with sauce. Cook for 2-3 minutes until the sauce is bubbly and thickened.
6. Transfer to a serving platter. Garnish with fried garlic and Vietnamese coriander.