

Vietnamese Green Papaya And Beef Jerky Salad (Goi Du Du Kho Bo)

Serves 3

INGREDIENTS

Vinegar & Soy Salad Dressing

- 1/4 cup water
- 1/4 cup granulated white sugar
- 1/4 cup soy sauce
- 1 tablespoon white vinegar
- 1 teaspoon minced red chili (optional)

Salad

- 1 medium unripe papaya (peel and cut into thin strips)
- 2 cups fresh Thai basil leaves
- 2 cups thinly shredded beef jerky (Vietnamese spicy variety preferred but you can also use your favorite brand)
- 1 cup peeled toasted peanuts (coarsely chopped)
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INSTRUCTIONS

1. For the soy salad dressing, add all the ingredients together in a small bowl and mix until sugar is completely dissolved.
2. In a large bowl, add papaya and basil, then top with beef jerky and peanuts. Add as much or little of the soy salad dressing as you like. Give it a quick toss before serving.