

Bong Su

311 Third Street, San Francisco, CA 94107

www.bongsu.com



Bun Cha



Ingredients

- 1 lb pork shoulder, sliced
- 8 oz dried rice vermicelli noodles (bun)
- 1 butter lettuce, leaves separated
- 2 sprigs each red and green perrilla (shiso)
- 2 sprigs Mint
- 2 sprigs Basil
- Bamboo skewers
- 1/4 cup chopped roasted peanuts

For Marinade

- 1 tsp. minced garlic
- 1 tsp. minced green onion (white parts only)
- 2 tbsp fish sauce
- 1 tbsp sugar
- 1 tsp. molasses
- 1/4 tsp. black pepper

Mix the marinade ingredients in a large bowl. Place the pork in the bowl and toss well. Set aside for 20 minutes.

Bring 4 quarts of water to a boil. Add in the rice noodles and boil until soft, 5 to 6 minutes. Remove from heat, drain and rinse well under cold running water. Drain.

Thread the pork onto bamboo skewers. Grill on medium heat or under the broiler. The pork should be a little charred on the outside. Remove the grilled pork from the skewers and put in individual bowl, add seasoned fish sauce and top with chopped peanuts. Serve with rice noodles, lettuces and herbs.

For seasoning fish sauce

- 2 T fish sauce
- 1 T sugar
- 1 T lime juice
- 1 tsp. rice vinegar
- 1/4 cup water
- 1 tsp. chopped garlic
- 1 tsp. chili sambal or fresh chili

Mix all seasoning fish sauce ingredients in a bowl until sugar is dissolved.