

Southeast Asian Recipes

Thai Pudding



Thai Tapioca Pudding

2 cups Tapioca, soaked in water at least 1 hour and drained
2 cans (14 ½ oz.) coconut milk
2 cans water
½ teaspoon salt
1 tablespoon vanilla
½ cup sugar, if you like it a little sweeter, you can add more
2 cups of Okinawa Sweet Potato, peeled and cut into small cubes (1/4 to ½ inch squares)

In a sauce pan, heat the water and coconut milk together on high heat.

When coconut milk solution starts to boil, add sugar, vanilla and salt.

When ingredients are blended and the solution starts to boil; add potato and reduce the heat and simmer for 10 to 15 minutes until potatoes are cooked.

Add tapioca and stir frequently to prevent it from sticking to the pot; turn heat off when the tapioca becomes translucent.

Serve warm or cold in small bowls.

Yields: 10 one cup servings



Southeast Asian Recipes

Vietnamese Sandwich



Bahn Mi

4 French rolls or croissants, sliced in half lengthwise
1 cup cooked chicken, turkey, ham or pork, shredded
1 small carrot, cut into julienne
1 turnip, cut into julienne
1 small cucumber, sliced
1 small sweet onions, thinly sliced
1 small bunch cilantro
Mayonnaise, optional
Hot garlic-chili pepper sauce, optional

Marinade:

1/3 cup rice vinegar
1/3 cup lime juice
6 tablespoons sugar
1 ½ teaspoons nuoc mam (fish sauce)
1 clove garlic, pressed or minced



Combine marinade ingredients; mix well and marinate carrots and turnips for 4 to 5 hours.
Drain well; set aside.
Spread rolls with mayonnaise, if desired.
Fill with shredded meat of your choice then layer with marinated vegetables; slices of cucumber, onion and with a generous amount of cilantro.
Add a splash of hot garlic-chili sauce, if desired.
Yield: 4 sandwiches

This recipe is taken from Favors of Aloha Hawaii's Ethnic Foods...Japanese Women's Society of Honolulu.

Southeast Asian Recipes

Vietnamese Dipping Sauce

Nuoc Cham

Nuoc Cham (dipping sauce) #1

1 clove garlic, crushed (optional)
1 red chili pepper, seeded and minced
3 tablespoons sugar
2 tablespoons lemon or lime juice
¼ cup rice vinegar
3 tablespoons nuoc mam (fish sauce)
3 tablespoons hoisin sauce (brown soybean sauce)
¼ cup water
1 tablespoon roasted ground peanuts



Nuoc Cham (dipping sauce) #2

¼ cup sugar
½ cup water
1/3 cup wine vinegar
1 tablespoon nuoc mam (fish sauce)
2 teaspoons ground red chili pepper
2 tablespoons shredded carrots
2 tablespoons chopped peanuts



Nuoc Cham (dipping sauce) #3

2 tablespoons water
2 tablespoons vinegar
1 tablespoon sugar
3 tablespoons nuoc mam (fish sauce)
1 clove garlic, minced
¼ teaspoon red chili pepper, seeded and minced



Place all ingredients in a covered jar; shake to mix well or combine all ingredients in a blender jar for 30 seconds.

Refrigerate for later use as a dipping sauce for spring rolls or salad dressing.

Yield: about ¾ - 1 cup

Southeast Asian Recipes

Vietnamese Peanut



Nuoc Leo

- ¼ cup hoisin sauce (brown soybean sauce)
- ¼ cup water
- 1 tablespoon peanut butter
- 1 teaspoon sugar
- 1 clove garlic, crushed or pressed
- 1 small red chili pepper, seeded and minced
- 1 tablespoon minced roasted peanuts

Combine all ingredients except peanuts in saucepan;
bring to a boil and simmer for 1 minute.

Let cool.

Sprinkle with peanuts when serving as dipping sauce for
summer rolls.

Yield: about ½ cup

Southeast Asian Recipes

Thai Salad



Sandi's Thai Salad

½ cup fish sauce
½ cup vinegar
1 cup sugar
½ - 1 teaspoon chili paste or sauce
½ pkg. vermicelli long rice, boiled in water until soft
Bean sprouts
Lettuce, shredded
Carrots, grated
Cucumber, julienned
Mint leaves
Roasted peanuts, chopped coarse
Fried onions*
Fried garlic*
Chinese parsley
Optional: cooked shrimp or shredded chicken



In medium bowl, combine fish sauce, vinegar, sugar, and chili paste for dressing; set aside.

In a salad bowl or large platter, layer in orders: long rice, bean sprouts, lettuce, carrots, cucumber, mint leaves, peanuts, fried onions, fried garlic and Chinese parsley.

Drizzle the dressing before serving.

Garnish with cooked shrimp marinated in dressing or with shredded chicken

The fried onions and garlic is the Cock brand that comes in a plastic bottle with a red cover and can be found in Chinatown.

This recipe is taken from Annie's Favorite Favorites Island Style Cooking...Anne Yonashiro