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

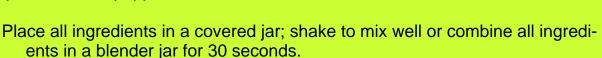
- 1 clove garlic, crushed (optional)
- 1 red chili pepper, seeded and minced
- 3 tablespoons sugar
- 2 tablespoons lemon or lime juice
- 1/4 cup rice vinegar
- 3 tablespoons nuoc mam (fish sauce)
- 3 tablespoons hoisin sauce (brown soybean sauce)
- 1/4 cup water
- 1 tablespoon roasted ground peanuts

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
- 1/4 teaspoon red chili pepper, seeded and minced



Refrigerate for later use as a dipping sauce for spring rolls or salad dressing. Yield: about 3/4 -1 cup







Southeast Asian Recipes Vietnamese Peanut





Nuoc Leo

- 1/4 cup hoisin sauce (brown soybean sauce)
- 1/4 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





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

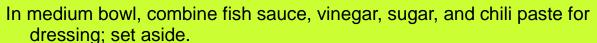
Roasted peanuts, chopped coarse

Fried onions*

Fried garlic*

Chinese parsley

Optional: cooked shrimp or shredded chicken



In 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

