

Savory Chopped-Pork Salad Recipe

(Lap Mu Recipe)

Ingredients: Serves 4

2 cups ground lean pork
100g pork liver
5-6 tablespoons lime juice
2 tablespoons ground pan-roasted rice or dry breadcrumbs
½ teaspoon ground chili
2 tablespoons fish sauce (nam pla)
2 coriander plants, chopped
2 scallions, sliced
½ cup mint leaves
1 tablespoon thinly sliced shallot

Method:

Mix the pork with 4 tablespoons lime juice and work with squeezing movements of the hand; then, squeeze the pork to drive out excess liquid. Now, immerse the pork in boiling water, stir, and remove from the water when done. Boil the liver until done and then cut into small, thin slices. Mix the pork, liver, pan-roasted rice (or breadcrumbs), ground chili, shallots, scallions and coriander greens; season to taste with the fish sauce and the remaining lime juice. Sprinkle with mint leaves and serve with lettuce, cabbage, and yard-long beans.

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