



Thai Laab

(closely adapted from ThaiTable.com)

Ingredients (4-6 servings):

- 2 tablespoon toasted white long grain rice
- 500g ground pork/chicken/turkey
- Juice from 2 limes
- shallot, thinly sliced (you can use more if you like shallots... I love 'em)
- 1/2 tbsp ground dried chili pepper
- 7 tablespoons fish sauce
- 5 sprigs cilantro, chopped
- sprigs spearmint

Directions:

1. First, toast your rice. Heat up a frying pan on medium-high heat, put the rice in the pan, lower the heat to low-medium, then keep stirring so the rice doesn't burn. The rice is done when it is golden brown.

**Basically after 3-4 minutes, your rice should start giving off a lovely popcorn-like aroma, and you will need to heat it for a few more minutes after that before it is done.*

2. Put your toasted rice in a mortar and use your pestle to crush it. Set aside.

3. Marinade your ground meat in the lime juice for a few minutes.

**If you are using your leftover turkey, soak it in a bowl of boiling hot water for a few minutes to clean it. After that run it under some cold water, then dump it into your food processor to pulverise it. After it has been ground, marinade as directed above.*

4. Heat your pan again, and add the marinated meat to it. Cook the meat completely.

5. Put the meat in a large bowl, and add your shallot, chili pepper, fish sauce, cilantro, and most of your toasted rice. Mix well.

6. Garnish with mint and remaining toasted rice. Serve with some green veggies on the side like lettuce, beans and basil.