

This Is Atlanta Cooking

Wild Curry and Cha Gio Café

RECIPES

Vietnamese Crepe

serves 8

Ingredients

1 bag Bot Banh Xeo* (12 ounces) with turmeric powder packet attached
12 ounces cornstarch
12 ounces White Lily flour
1 egg
1 cup water

Mix all ingredients together, add white pepper and salt to taste. The batter will last for 3-4 days.

Heat your wok or a large skillet to very hot. Add vegetables of your choice, and cook through. Add a protein (shrimp, pork, beef, or tofu), and cook through. When all ingredients are ready, stir in one large scoop of crepe batter. Tilt the pan to cover, and cook for about 30 seconds. At the last minute, add bean sprouts and herbs, then fold the crepe over on itself and serve.

*available in Asian markets or at Wild Curry & Cha Gio Café

Rice Noodle or Egg Noodle Stir Fry

Ingredients

rice noodles or egg noodles

Vegetables, any mixture you like including:

julienned carrots

mung bean sprouts

cauliflower

a dark green vegetable such as Choi Sum or Kai Choy, julienned

Protein, if you wish:

shrimp

chicken

beef

tofu

Chicken stock

Soy sauce

Garnish: peanuts

If using rice noodles, reconstitute by soaking noodles in boiling water for 45 minutes. Then rinse in strainer with cold water. When ready to serve, place noodles in large serving bowl.

If using egg noodles, boil until tender, and drain. Keep warm. When ready to serve, place noodles in large serving bowl.

Heat oil in a wok or large skillet. Add finely chopped garlic and lemongrass. When warmed through, add protein and vegetables. Season with soy sauce, and add a ladle full of chicken stock. Pour the hot meat and vegetable mixture over the noodles and serve with hot sauce or fish sauce.

Crispy Butterflied Shrimp in the Shell

Ingredients

Tiger shrimp
Cooking wine
Garlic
Salt
White pepper
Cornstarch

Dipping Sauce:

Ginger
Soy sauce
White vinegar
Sugar
Red pepper flakes, optional

Cut the shrimp along the back, being careful not to slit all the way through. Leave the shell on, and flatten the shrimp to make the butterfly shape. Marinate in a mixture of cooking wine, garlic, salt, and pepper. After an hour, coat well with cornstarch. If possible, let the shrimp sit at this point overnight.

When ready to serve, deep fry. When the shrimp is almost done, lift it out of the oil to drain, and then return to the oil to finish cooking. Serve over steamed vegetables with the dipping sauce.

Pho

Stock:

Chicken bones
salt
ginger
onions

Bring a large pot of water to a boil. Add chicken bones and seasonings and boil for 4 hours. Skim scum off the surface as it accumulates. Strain the stock.

Broth:

Chicken stock
4 cinnamon sticks
¼ cup ginger peelings
1 whole onion

cardamom
cloves
beef bones

Add seasonings and beef bones to the chicken stock and cook for an hour.

An individual serving of pho:

Place reconstituted rice noodles in a large serving bowl. Arrange one ounce of sliced premium raw beef over the noodles. Ladle hot chicken/beef broth over the beef. Add a mixture of julienned lettuce, cilantro, basil, and onion. Serve with fresh mung beans and a wedge of lime and cilantro.

Cha Gio

Filling: white pepper
 julienned carrots, bean sprouts, green onions
 wood fungus mushrooms
 pork
 shrimp
 onion and garlic
 salt
 fish sauce
 egg

Assemble the filling by combining all ingredients.

Soften rice paper wrappers in warm water. Add 2-3 tablespoons of filling, tuck in the ends, and roll up. Fry the spring rolls in hot oil until golden brown.

Dipping sauce:

sugar
water
fish sauce
lemon juice
finely julienned carrot

Namsod

Boston butt or pork shoulder, ground
Roasted chile sauce
White onion, sliced
Red onion or shallot, sliced
Fresh ginger, chopped
Galangal root, chopped
Garlic, chopped
Kaffir lime leaves, sliced, or lime peel
Scallions
Ground pepper
Red bell pepper
Roasted peanuts

Sauté the pork until no pink remains. Before the pork is completely cooked through, add garlic, onions, shallots, and galangal root. When the pork is cooked through, add chile sauce, and then remainder of ingredients. Serve over romaine lettuce,