



SPICY THAI PORK LETTUCE WRAPS (LARB)

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Ingredients:

- 1 pound ground pork (there are many Montana sources)
- 4 medium shallot(s), peeled, sliced in half and then sliced 1/4-inch thick, divided
- 2 Tbsp fresh lime juice, divided
- 2 medium scallion(s), sliced
- 1 Tbsp fish sauce
- 1 tsp chili sauce, hot Asian-style, or to taste
- 1/4 cup mint leaves, fresh, coarsely chopped
- 1/4 cup cilantro, leaves, fresh, coarsely chopped
- Lettuce leaves (try romaine, red or green leaf, butter lettuce or whatever's local!)
- 1 average cucumber, thinly sliced

Instructions:

Heat a large nonstick skillet over medium-high heat. Cook pork, 1/4 of shallots and 1 tablespoon of lime juice, stirring with a wooden spoon to break up pork as it cooks, until pork is no longer pink, about 6 to 7 minutes.

In a large bowl, combine remaining shallots, lime juice, scallions, fish sauce, chili sauce, mint and cilantro; add pork mixture and toss well to coat.

To serve, place mixture in a nice serving bowl alongside a plate of lettuce leaves. Let people make their own wraps. Serve with cucumber slices.