SPICY THAI PORK LETTUCE WRAPS (LARB)

SUBMITTED BY: AMY KELLEY HOITSMA

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.