

Sen Yai Sen Lek, Joe Hatch- Surisook

Pork Toast: Khanom Pang Na Moo

Ingredients:

8 oz. Ground pork
2 eggs
1 T + 1t. soy sauce....use a lighter style soy sauce like Healthy Boy brand Mushroom Soy Sauce
1.5 T cilantro stems, finely chopped
1/2 t. ground white pepper
6 cloves garlic, chopped
3 T. green onion, chopped
8-10 slices of bread,
vegetable oil for frying

Method:

1. Preheat oven to 400° In a mixing bowl, mix together pork, eggs, soy sauce, cilantro, pepper, garlic and green onion until well blended.
2. Cut slices of bread into quarters in the shape of squares or triangles. Place a small spoonful of pork mixture on each piece of bread and spread it to the edges.
Slice zucchini about 1.5" thick and toss with 3 Tbs olive oil, ¼ tsp kosher salt and ¾ tsp black pepper. Heat grill for medium-high heat (or a saute pan). Once hot, grill both sides of sliced zucchini until grill-marked and tender. Remove zucchini from heat and dice grilled zucchini planks.
Toast millet in dry pan for 5 minutes on medium-high heat, until toasted and fragrant. Add water and salt, stir, and bring to a boil. Turn heat to low and cover pan. Let simmer for 15 minutes, then remove from heat. Keep covered for 10 minutes all liquid is soaked up. Remove lid and fluff.
Heat 1 Tbs olive oil in a saute pan and saute spinach until bright green, but wilted. remove from heat to cool. Dice the tomato and julienne the onion.
Toss all ingredients together until well-combined. Whisk together dressing and toss with prepped ingredients. Let the salad sit in the refrigerator prior to serving, as the acidity in the yogurt will season the salad as it rests. This salad is delicious on its own, but could also be used to stuff peppers, served as a side for grilled fish, topped with a fried egg, or spooned on top of grilled flatbread with italian sausage and mozzarella cheese. It's a versatile recipe that can have ingredients swapped out for those you have on hand.
3. Fill a large fry pan with enough oil to cover the entire bottom of the fry pan and heat oil over medium high heat.
4. Working in batches, fry the canapés, pork side down, in the hot oil, until pork is just cooked through....about a minute or so. Using tongs, remove the canapés and place bread side down on a cookie sheet and continue cooking in the oven until bread is golden. Serve with cucumber relish and sriracha sauce.

Cucumber Relish

1/2 c. white vinegar
1/2 c. sugar
1/2 t – 1 t salt
1 cucumber
1/4 c. cilantro leaves
1/4 c. peanuts, crushed (optional)

Method:

Combine all ingredients except peanuts. Mix well.
Top with peanuts. Serve.