COME EAT!
COMFORT FOOD RECIPES
GRILLED STEAK LAAB

INGREDIENTS
1 lb Hanger steak
1/4 cups Thinly sliced shallots
2 tsp Finely chopped lemongrass
2-3 Finely chopped thai chilies
2 tsp Toasted rice flours
2 Fresh lime juice
2 tsp Fish sauce

STEAK SEASONING
1 tsp Coriander powder
1 tsp Chili powder
1 tsp ground pepper
1 tsp MSG
1 tsp Salt

HERB MIX
Mint
Culantro
Cilantro
Scallions

Season the steak, then mix it with the rest of the ingredients. Eat with a head of butter lettuce and sticky rice.
COME EAT!
COMFORT FOOD RECIPES

SOM PAK KAHD SAI HOO MOO | PICKLED MUSTARD GREENS WITH PORK EARS

**INGREDIENTS**
- 1 lb Mustard greens
- ¼ cup Sea salt
- ½ cup Sticky rice
- 1 cup Cooked pork ear, thinly sliced
- Garnish: Ginger slices, fresh bird eye chili

**PREPARING**
- Wash the pork ears and cook for 1 hour in simmering water with salt, then thinly slice it.
- Thoroughly wash greens, then cut into 2-inch sizes. Sprinkle the salt on top of the greens and gently mix and let it sit for 30 mins. Squeeze the veggies and then rinse the salt off. Place the veggies in a large bowl and add the 1 tbsp salt and mix and massage.
- In a separate bowl, add freshly cooked sticky rice with water and mix. Pour the rice mixture over the veggies and mix and massage.
- Place all the greens in a jar. Ferment it for about 2-3 days depending on the temperature of your environment.

KHAO NIEW | STICKY RICE

**INGREDIENTS**
- 3 cups Uncooked Sticky Rice
- Sticky Rice Bamboo Steamer Basket & Metal Pot, Sticky Rice Bamboo Holder

**PREPARING**
- Rinse sticky rice 3x until the water is clear. Soak rice in water for 12 hours. Drain rice into a steamer basket.
- Bring to a boil, cook for 15 mins, flip to evenly cook for another 15 mins.
- Place cooked rice on a flat nonstick surface, gently break and fold to cool.
- Roll rice into a ball and place into thip khao sticky rice holder.

KHAO JEE | LAO PANCAKE

**INGREDIENTS**
- 2 cups Cooked sticky rice
- Pinch of salt
- 1 Whole Eggs, 1 Egg yoke
- Splash of vegetable oil
- 1 tsp Padaek, 1 tsp Fish sauce
- 1 tsp Seasoning sauce
- 1 tsp Chicken bouillon
- Pinch of Black pepper
- Bamboo skewers, soaked
- Saute Pan

**PREPARING**
- Take handful of cooked rice, sprinkle pinch of salt to mix. Form the sticky rice into a patty, lightly brush with oil.
- In a small bowl, add whole egg, egg yoke, padaek, fish sauce, seasoning sauce, bouillon, and pepper. Skewer each patty. In saute pan, heat a little cooking oil, cook patties for 1-2 mins each side until crispy. After patties are crispy, brush egg mixture on each side and cook for 30 seconds, twice. Serve with your favorite sauce.
CÁ KÈO CHIÊN | FRIED GOBY FISH

**INGREDIENTS**
- 1 lb of Goby Fish

**MARINADE**
- 1 tbsp Fish Sauce
- 1 tsp Sugar
- 3 Garlic Cloves, chopped
- 1 Thai Chili, minced
- Vegetable Oil
- Salt

**PREPARING**
- Wash fish by using hands to scrub with salt, cutting off fins, and clearing out scales and slime thoroughly.
- Cut off fish head and remove insides.
- Combine marinade mix and fish in a bowl.
- Marinade for 15 minutes.
- Shallow fry fish in oil until cooked for 5-10 minutes.

RAU MUONGL XÀO TÔI | WATER SPINACH STIR-FRIED WITH GARLIC

**INGREDIENTS**
- 1 lb of Water Spinach roughly chopped (Ong Choy or Morning Glory Stem)
- 2 Garlic Cloves, minced
- 1 tbsp of Sesame Oil
- 1 tbsp of Fish Sauce
- 1 tbsp of Granulated Sugar
- Salt

**PREPARING**
- Wash water spinach, squeeze lightly on stems.
- Blanch water spinach in boiling water for 30 seconds and drain.
- Sauté garlic in sesame oil.
- Add in chili and lemongrass for additional flavor.
- Add in water spinach and sauté for one minute or until wilted.
- Add fish sauce, sugar, and sauté for an additional minute, allowing sugar to slightly caramelize.

CANH CHUA | SWEET AND SOUR SOUP

**INGREDIENTS**
- ½ of a Pineapple, sliced
- 3 tbsp Tamarind Concentrate
- 2 tbsp of Fish Sauce
- 1 stem of Taro Root, sliced in ¼ inch slices (Bac Ha)
- 2 Tomatoes, sliced into eighths
- 1 cup of Mung Bean Sprouts
- 4-5 stems of Rice Paddy (Ngo Om or Kayang)
- 2 cloves of Garlic, minced
- 2 tbsp Vegetable Oil

**PREPARING**
- Blend ¼ of the pineapple in a blender.
- In a 6-quart pot add blended pineapple, tamarind concentrate, and 6 cups of water, and bring to boil. Add catfish, cook thoroughly, remove and rest until soup is done.
- Add in fish sauce, tomato, remaining sliced pineapple, taro root, mushrooms, and okra. Boil for 5 minutes over medium high heat, or until each vegetable is tender.
- Add water paddy, culantro, bean sprouts and chili.
- Reduce heat to medium low, allow the soup to simmer for 5-10 minutes to allow flavors to permeate broth.
- Fry garlic in vegetable oil for 3 minutes on medium heat until golden brown.
- Garnish with water paddy, chili, and garlic oil.
COME EAT!
COMFORT FOOD RECIPES

BABAW, DRIED SHRIMP OMELETTE,
SAUTEED SARDINES & ONIONS BY SERI & CATZIE

BABAW MUON | CHICKEN CONgee

INGREDIENTS
1 Whole Chicken
1 tbsp Fish Sauce
2 tbsp Sugar
1 tbsp Salt
2-3 tbsp Garlic
2 cups Rice
Chicken Powder
Chicken Stock
Optional: dried shrimp or squid, pickled radish

GARNISH
Cilantro
Green onions
Sawtooth herbs
Lime
Fried shallots or garlic

In a pot of water, boil chicken and add some chicken stock (liquid or powder). For authenticity, pork blood, chicken livers, hearts, and eggs are optional. Boil for 20-25 minutes.
Rinse rice 2-3 times. In a non-stick frying pan, add cooking oil and chopped garlic. Stir in rice and add sugar, salt, fish sauce and chicken powder. Slowly add some of the boiling chicken stock to loosen up the rice.
Pour rice into a pot of boiling chicken and stir. Add water to the pot about ⅔ of the way up. Once soup comes to a rolling boil, lower temp to medium low and cook for 15-20 minutes.
Take chicken out to let it cool. Once cooled, shred chicken and put back into soup and continue to cook for another 5-10 minutes.
Serve with garnish.

CANNED FISH WITH ONIONS & HERBS

INGREDIENTS
1 Sardines or mackerel in tomato sauce (15 oz)
Half a white onion, finely sliced
Optional: cilantro and parsley

In a frying pan, add 1 tbsp of oil and heat on medium. Once oil is hot, pour in sardines or mackerel. Stir for 4-5 minutes until heated thoroughly. Add in onion and cook to preference. Finish with herbs.
Serve with white rice or toasted French bread.

CAMBODIAN OMELET

INGREDIENTS
2-3 Eggs
1 Green Onion stalk, finely sliced
2 tbsp Dried Shrimp
1 Chili, finely sliced
1 tsp Sugar
1 tsp Salt or Fish Sauce

Beat egg with all the ingredients. Heat a non-stick frying pan on medium and add 1 tbsp of vegetable oil. Pour egg mixture into frying pan. Use spatula to pull egg mixture towards the middle of the pan and tilt to allow remaining egg mixture to fill in space and cook faster. Serve with rice.

COME EAT!