

SAUTÉED GREEN BEANS WITH NOUC CHAM

In this recipe Chef Kurt teaches you how to make nouc cham, a classic Vietnamese dipping sauce. Balance the amount of lime juice, fish sauce and sugar to suit your preference for sour, salty, and sweet. Serve over vegetables or as a condiment for dipping.

by Corporate Chef Kurt Kwiatkowski

Featured Food: Green Beans

Yield: Serves 6

Ingredients

2 pounds green beans	1 T. minced ginger
2 T. salt	2 T. canola oil or grapeseed oil
2 Thai chili peppers (may substitute serrano pepper)	½ c. julienne cut red onion
¼ c. lime juice	½ c. sliced shiitake mushrooms
¼ c. fish sauce	½ c. halved grape tomatoes
¼ c. sugar	2 T. chopped fresh cilantro
½ c. warm water	2 T. chopped fresh basil
1 clove garlic, minced	¼ lime

Preparation

Bring 2 quarts of water to boil in large stock pot. Wash and remove stem end of green beans. Add green beans and salt to boiling water; blanch green beans for 2 ½ minutes. Meanwhile prepare large bowl of ice water. Remove green beans from boiling water and shock in ice water. Blanching partially cooks the vegetable and shocking stops the cooking process to keep bright color and crispy texture. Drain green beans and pat dry.

Prepare Thai chili peppers by slicing one to make thin rings; seeding and deveining the other and then brunoised (finely diced). Mix lime juice, fish sauce, sugar, water, garlic, ginger, and peppers to make sauce for green beans; set aside.

Heat oil in pan; sauté onions, mushrooms, and tomatoes over medium high heat for 2 minutes. Add green beans and sauté 2 minutes more.

Remove pan from heat. Add ¾ of sauce, taste, add a little more if needed. Squeeze lime over fresh herbs; garnish the dish. Serve extra sauce on the side.