



Vietnamese Meatballs

Meatball Mix

3 lbs	Ground Pork
½ Cup	Shallots Chopped Small
2 Bunch	Green Onions diced small, INCL White Part
2 TBL	Black Pepper
1 oz	Red Boat Fish Sauce
3 oz	Honey
3 oz	Lemongrass caramel sauce


- MIX all ingredients well until it is thick and sticky. Let sit for 30 minutes to marinate
- Portion on sheet tray and bake at 400 until dark color forms on the patties (10 minutes)

To Plate:

(LARGE ENTRÉE PLATE)

- 4 Pork Patties, Herbs for soup with 3 bib lettuce leaves, Ramekin nuoc cham Dressing

Lemongrass Caramel Sauce



½ C	Red Boat Fish Sauce
6 Tbl	Red Boat Palm Sugar
¼ C	Fresh Lime Juice
½ C	Water
1 tbl	Garlic Cloves (Minced)
½ cup	Carrots and green papaya minced
½ tsp	Thai Chili

- Mix all ingredients in a bowl with a whisk until all sugar is dissolved.

