

Yum Woon Sen

Ingredients

- 1 1/2 oz Glass Noodle
- 1 T Dried Shrimp
- 1 Tomato (cut into wedges)
- 1/4 c Onion (thinly sliced)
- 2 Celery Ribs (thinly sliced)
- 6 Shrimp (peeled and deveined, large)
- 3 1/2 oz Ground Pork
- 1 t Fish Sauce (plus 2 tablespoons)
- 1/4 c Peanuts (roughly chopped, unsalted)
- 10 Cilantro Sprigs
- 2 clv Garlic (minced)
- 3 Thai Chilis
- 1 T Palm Sugar
- 3 T Lime Juice

Instructions

1. Soak the glass noodles in room temperature water for 7-10 minutes until soft and pliable. Once done, drain and cut them with scissors into 2-3 sections.
2. Meanwhile, place the dried shrimp in a small heatproof bowl, cover the shrimp with then microwave on high for about 1 minute. Let it sit for a few more minutes to cool slightly. Remove the dried shrimp and chop finely with a knife.
3. Chop off the leafy half of the cilantro sprigs and set aside, and chop the stems-only half into small chunks and place in the mortar and pestle along with the garlic and chilies; pound into a paste.
4. Add the palm sugar and pound until dissolved. Add 2 tablespoons fish sauce and lime juice and

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stir to mix well. Set aside. Place the tomato, onion, celery and dried shrimp into a large mixing bowl.

5. Bring a medium pot of water to a boil. Add the glass noodles and cook for 2 minutes. Remove them from the water with tongs (keep the water boiling) and place into a sieve to drain excess water; set aside.

6. Add the fresh shrimp into the same pot of water and cook for 30 seconds or so, depending on the size, until they are cooked through. Use tongs to remove the shrimp and place them into the mixing bowl with the veggies.

7. Pour out the cooking water, leaving just enough water to cover the bottom, and return the pot back on the stove. Once the water boils, add the ground

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pork and the 1 teaspoon of fish sauce and stir until fully cooked.

8.Remove from heat and use a slotted spoon to scoop the pork from the liquid and place into the mixing bowl. Then add about 1 tablespoon or so of the pork cooking liquid into the mixing bowl as well.

9.Add the glass noodles into the mixing bowl, pour the dressing over the noodles, and quickly toss to combine. Roughly chop the leafy cilantro sprigs then toss them into the salad. Plate, and sprinkle with the peanuts. Serve immediately!