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## Laab Nua

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Cooked style Thai pork salad with spicy chiles.

### *Ingredients*

1 TBS sesame seed oil  
2 lbs ground pork  
1 TBS minced garlic  
1 TBS minced ginger  
3 TBS sweet rice cooking wine  
¼ cup rice wine vinegar  
1 TBS fish sauce  
4 TBS soy sauce  
1 tsp lemongrass ground  
1 TBS fresh chili paste  
½ red onion sliced thinly  
½ cup freshly chopped cilantro

To serve: 1 head of cabbage

### *Cooking Instructions*

1. Saute garlic in the sesame seed oil until just fragrant. Add the pork and cook until it loses its pink color.
2. Add the rest of the ingredients except the onion and cilantro.
3. Cook until the pork is nearly done – add the onion and cilantro and cook just a couple more minutes.

To serve:

1. Separate cabbage leaves from head.
2. Put cooked meat in cabbage leaves, roll up and eat.