

# TRB

The Rock Barn  
Field - to - Fork

## heritage pork larb with fresh herbs & chiles april 2016

### ingredients

1/2 cup uncooked glutinous rice\*  
1 pound TRB coarse ground pork  
2-3 Tbsp fish sauce, divided  
1 Tbsp turbinado sugar  
1 shallot, minced  
2-3 thai bird chiles, thinly sliced into rings  
juice of 1 lime  
1 bunch cilantro, stems removed, coarsely chopped  
1 bunch basil, stems removed, coarsely chopped  
1/2 bunch mint, stems removed, coarsely chopped  
1 head bibb lettuce, leaves separated

### yield

serves 3-4 as an entree or 4-6 as part of a multi-dish meal

### what is larb?

Larb is a fresh and flavorful meat salad, flavored with lime juice and spices, that is the unofficial official dish of Laos. Served with sticky rice and lettuce, it's a quick and easy meal!

## method

Toast the raw rice in a large skillet over medium high heat. Once the rice begins to brown and smells a bit like popcorn, remove from heat and transfer to a spice grinder or mortar and pestle. Grind to a fine texture.

Wipe out the skillet and return to medium heat. Crumble in the pork and cook, stirring frequently, until cooked through. Traditionally, the meat is not browned, but we enjoy the depth of flavor that a little browning adds. Season with 1 tablespoon fish sauce and the turbinado sugar, and mix in until the sugar is completely incorporated. Remove skillet from the heat, and mix in the shallots and chiles. Add lime juice and 1 more tablespoon fish sauce; taste and adjust seasoning. Fold in the herbs and add 3 tablespoons of toasted rice powder. Reserve the remaining rice powder in a sealed container for the next time you make larb.

To serve, spoon warm or room temperature larb into bibb lettuce leaves.

