



# Grilled Meatballs (Nem Nuong)

## ingredients (serves 6)

500g leg pork  
2 tablespoons sugar  
1 teaspoon freshly ground black pepper  
4 tablespoons fish sauce  
3 cloves garlic, finely chopped

### TO SERVE

250g rice vermicelli  
1 quantity Spring Onion Oil/Mo Hanh  
bean sprouts  
mixed herbs (including garlic chives)  
fried peanut, chopped  
1 quantity Classic Dipping Sauce/ Nuoc Mam Cham  
Nquyen Chat

## directions

Mince the leg pork very finely in a food processor. Place in a bowl with the sugar, pepper, fish sauce and garlic and knead until the mixture is well blend and quite sticky.

Wet your hands and roll the pork mixture into small balls. Thread 5 of them onto each skewer and grill, turning once or twice, until golden brown. Grilling over charcoal gives the best flavour but you can also cook the meatball under your stove's griller quite adequately.

Just before serving, bring a small saucepan of water to the boil and add the rice vermicelli. Simmer for 2-3 minutes or until soft. Drain, then run under cold water. Drain again.

To serve, brush the meatballs with Spring Onion Oil and add to individual bowls of rice vermicelli, bean sprouts and mixed herbs. Sprinkle with chopped fried peanuts and accompany with a bowl of nuoc mam.

## notes

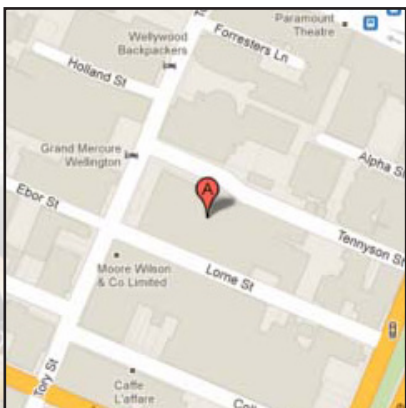
the authentic ingredients for this meal can be found at Asiana Metro. See behind for more information.

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ingredient needs ...



**asiana metro**

+ asian food specialist +



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**opening hours**

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