

— PERRY'S —

SPICY PORK LARB CABBAGE WRAPS

MADE WITH OUR FAMOUS PORK CHOP



12 LETTUCE WRAPS

Thai spiced pork filling for cabbage hand rolls with basil, mint and cilantro.

1 head Garlic, peeled and chopped
8-10 large Thai chiles, finely sliced
½ cup Sugar

1 ½ cups Lime juice
1 cup Red Boat Fish Sauce
1 cup Blended oil

Add all of the above ingredients into a mason jar. Shake well and let stand at room temperature for 24 hours. Move to the refrigerator after 24 hours.

1 lb. Ground (or finely diced) Perry's Famous Pork Chop leftovers

3 tbsp. Extra Virgin Olive Oil

3 oz. Garlic cloves, sliced

6 large Limes

1 head Green cabbage

½ large Red onion, finely sliced

½ cup Thai basil leaves, roughly chopped

½ cup Cilantro leaves, roughly chopped

½ cup Mint leaves, roughly chopped

1. In a large sauté pan over high heat, heat the olive oil and the sliced garlic. Cook the garlic, stirring frequently, until golden brown.
2. Add the ground pork and cook for 2 minutes. Deglaze the pan with 4 ounces of the reserved base sauce. Cook for one additional minute and remove from heat to cool.
3. Make lettuce cups out of the tender center leaves of the cabbage.
4. In a wok or large sauté pan, reheat the larb meat with olive oil until it begins to brown.
5. Fold in the onions and 2/3 of the herbs. Transfer to a bowl and place on the platter next to the cabbage leaves. Pour reserved base sauce into a bowl to serve with finished cabbage wraps. Garnish with the remaining herbs and lime wedges.
6. To assemble, spoon in the meat mixture to a cabbage leaf, add extra herbs of your choice and drizzle more base sauce over to taste.

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