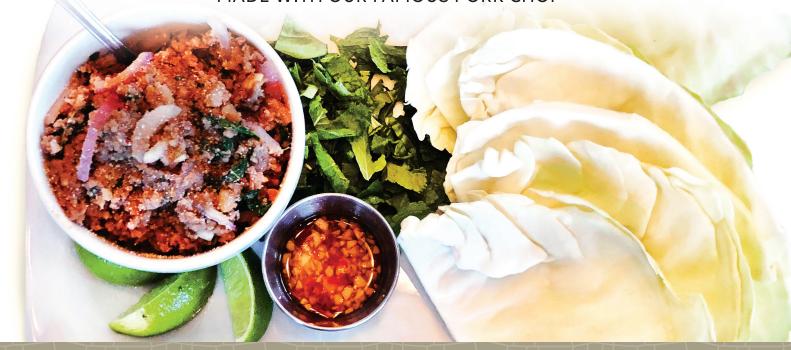
— PERRY'S

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 chopped8-10 large Thai chiles, finely sliced½ 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

- 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.
- 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.

STEAKHOUSE & GRILLE

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