



MADE WITH OUR FAMOUS PORK CHOP | Recipe developed by Celebrity Chef Rick Moonen, Perry's Master Development Chef

BASE SAUCE INGREDIENTS:

1 head garlic, peeled and chopped
8-10 large Thai chiles, finely sliced
½ cup sugar
1.5 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.

INGREDIENTS:

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

Spicy Pork Larb Cabbage Wraps

YIELDS: 12 WRAPS

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

INSTRUCTIONS

- In a large sauté pan over high heat, heat the olive oil and the sliced garlic. Cook the garlic, stirring frequently, until golden brown.
- 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.
- In a wok or large sauté pan, reheat the larb meat with olive oil until it begins to brown.
- 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.
- 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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