



We've made this Chilli Mince in various styles several times but this is a more traditional 'Street Food' version. We had two half packs of mince in the freezer which we wanted to use up and this seemed an ideal candidate recipe.

Interestingly 'Ribbon' a local Fox Cub we feed got a bit possessive about the leftovers and told both her dad and 'Blacktail', another of the local Fox community to 'Back Off'. It's nice to know we're bringing up Foxes with a cosmopolitan taste!

Ingredients:-

500g of Mince (Beef & Lamb on this occasion)

3 Clove of Garlic, minced

1 Tsp of Chilli flakes

1 Stick of Lemongrass, finely chopped

1 Red Onion. Half Sliced, half diced

120ml of Hot Water

2 Tbsp of of Rice Wine Vinegar

½ of a Cucumber, sliced

3 Radishes, sliced

3 Large Spring Onions, finely sliced

A handful of fresh Coriander, chopped

A handful of fresh Mint, chopped

1 Tbsp of Thai Basil Paste

2 Tbsp of Fish Sauce

1 Lime, juiced

1 Tsp of Brown Sugar
2 Red Chilles, finely sliced
Lettuce boats, to serve
Mixed boiled Rice, to serve
Oil to fry
Salt & Pepper to season

Method:-

- (1) Add the sliced Red Onion to a bowl and pour over hot water and the Rice Wine Vinegar. Allow to cool and place in the fridge.
- (2) Heat Oil in a frying pan and add the diced Onion.
- (3) Cook over a moderate heat until softened.
- (4) Add the Garlic, Lemongrass and Chilli Flakes.
- (5) Cook until fragrant.
- (6) Add the Mince seasoning with Salt & Pepper and fry for 10 minutes, stirring to break the Mince down.
- (7) Place the Cucumber, Radish, Spring Onion, Mint, Basil Paste, Coriander and one chopped Chilli to a bowl.
- (8) Combine with the Fish Sauce, Sugar & Lime juice and mix well.
- (9) Add the Mince combination to the bowl and mix well.
- (10) Serve the Larb on Lettuce boats, garnished with the remaining sliced Chilli and a side of boiled Rice.

Perhaps Little Gem Lettuce would have worked better by way of ?Street Food? but other than that this was a really tasty take on this recipe.