

Thai Beef Salad, "Yum Nuea"

This recipe is taken from the Thai Kitchen at Import Foods with their permission. You can find all the ingredients both prepared and fresh at their website at importfood.com.



This is one of my wife's, Donna's, favorite foods on earth. Donna loves beef and the tang that comes with this recipe makes your palate stand up and cheer.

Ingredients

1 lb beef. Any beef can be used such as the top sirloin used in this recipe.

Salad:

1/4 cup sliced onions, separated
2 tomatoes, wedged
1/4 cup sliced cucumber
1/4 cup thinly sliced [Thai chile peppers](#)

Sauce:

1/4 cup [fish sauce](#)
1/4 cup [lime juice](#)
1 tablespoon [sweet dark soy sauce](#)
3 tablespoons minced garlic
3 tablespoons minced [ginger](#)
3 tablespoons chopped coriander/cilantro (including the roots)
1/4 cup chopped green onions (spring onions)
1/4 cup chopped shallots (small red or purple onions)
1 tablespoon [sesame oil](#)
1 tablespoon [chili oil](#)

Recipe from Thom Hackett's Recipe File at www.thomcooks.com

Nam Prik Narok (Hell Fire Sauce) - If you like it hot!:

oil to deep fry
2 pound of filleted white fleshed freshwater fish
2 cups [Thai chile peppers](#)
1/2 cup garlic
1/2 cup shallots
3 tablespoons [shrimp paste](#)
1/4 cup fish sauce
3-4 tablespoons [palm sugar](#).

Cooking Method

Barbeque the beef, and thinly slice it into bite sized pieces. Combine with the salad ingredients, and mix the sauce and toss the whole.

Variants: This can also be made with pork (yum moo), or even with shrimp (yum khoong) . An interesting variant is to use thinly sliced luncheon meat or even Spam. Vegetarians can experiment with using a julienned vegetable mix in place of the meat.

Serving:

Serve with [sticky rice](#), lettuce, condiments and dipping sauce. You can also put a few [Thai green peppercorns](#) on the BBQ and add them with the garnish (makes a very nice touch, as this all goes together very well).

Nam Prik Narok Sauce:

Flake the fish and deep fry until the flakes turn golden brown. Chop the chilis, shallots and garlic, then [charcoal] broil them briefly and beat the ingredients together in a [mortar and pestle](#) or food processor to form a smooth paste.

Place in a small saucepan or [wok](#) and cook on medium high until the mixture forms a bubbling paste.

The resultant sauce paste may be stored, when cold, in a tight fitting jar, for several weeks.



[Sauce ingredients](#)



[Barbeque the beef](#)



[Slice into 1/4" pieces](#)



[Put them all together](#)



[Add the sauce & mix](#)



[Serve and enjoy](#)