

## Kai Saam Yang

Called “Chicken Three Ways,” this dish is indeed perfect for pecking at while sipping beer or a dram of whiskey. “It’s something you just take a little bite of when you’re drinking booze,” Ricker says. When preparing the lemongrass, he strongly advises peeling off the fibrous outer part and using only the tender part of the stalk.

**2 stalks lemongrass, woody outer layers removed**

**1 shallot, medium size, peeled and diced**

**¼ cup roasted peanuts, roughly chopped**

Finely slice into rounds the peeled lemongrass stalk, using only the most tender white part, and place in a bowl. Add the shallots and peanuts. Toss to mix and serve.

## Miang Kham

Betel leaves can be found at Thai or Vietnamese grocery stores labeled as *la lop*. “They’re fresh, on the stem, and you just want to make sure they’re nice and bright,” Ricker says.

**8 betel leaves**

**1 Tablespoon ginger, peeled and diced**

**1 Tablespoon shallots, peeled and diced**

**1 Tablespoon lime, peel on and diced**

**1 Tablespoon chopped Thai chilies**

**1 Tablespoon fried dried shrimp**

**1 Tablespoon roasted peanuts, chopped**

**1 Tablespoon toasted shredded coconut**

**1–2 Tablespoons miang kham sauce**

(See recipe below.)

**2 Tablespoons chopped cilantro, for garnish**

**Lime wedges, for garnish**

Put betel leaves on plate. Mix ginger, shallots, lime, chilies, dried shrimp, peanuts, coconut, and miang kham sauce together in a small bowl. Spoon about 1 Tablespoon of mixture in center of each betel leaf. Sprinkle with chopped cilantro and garnish with lime wedges.

### Miang kham sauce

**½ cup chopped ginger**

**½ cup chopped shallot**

**1 Tablespoon shrimp paste**

**4½ ounces palm sugar**

**1 teaspoon tamarind concentrate**

**¼ cup water**

Mix all ingredients together. Unused portion can be refrigerated and kept for 1 week, or frozen for 1 month.



Photo by David Lanthan Reamer



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## Tom Saep Muu

“A lot of the ingredients are not meant to be put in your mouth and chewed up,” Ricker warns of this recipe. Galangal, a woody rhizome that often gets confused with ginger, and the intensely spicy Thai chilies add flavor, but they aren’t meant to be eaten.

Ricker says the soup can be made with equivalent amounts of beef and beef broth. “This soup is served not to ‘a’ person, but a group of people,” Ricker says. “There’s no serving spoon or bowls, you just help yourself.”

**1 Tablespoon cilantro root (or stems), chopped**

**½ teaspoon salt**

**1 teaspoon freshly ground black pepper**

**2 Tablespoons fish sauce**

**12 ounces pork stock**

**4–6 each Thai chilies, whole, crushed with flat of knife**

**4 slices galangal, cut into ¼”-thick rounds**

**6–8 slices of lemongrass, cut on the bias ¼”-thick**

**6–8 lime leaves, roughly chopped**

**1 teaspoon sugar**

**3 ounces pork shoulder, sliced thin, raw**

**½ cup pork offal (liver, tripe), poached and sliced ¼” thick (optional)**

**1 ounce lime juice**

**1 Tablespoon cilantro leaves, roughly chopped**

**1 Tablespoon green onions, thinly sliced**

Put cilantro root, salt, and pepper in a mortar and mash with pestle. Transfer to a medium sauce pan and add the fish sauce, pork stock, chilies, galangal, lemongrass, lime leaves, and sugar: bring to a boil. Add pork, offal (if using), and lime juice, and stir to combine. Pour into a large soup bowl, top with cilantro leaves and green onions, and serve.

All recipes courtesy of Andy Ricker, chef/owner, Whiskey Soda Lounge, Portland, Oregon