

## Grilled Pork Noodles (Bún Thịt Nướng)

*Bún thịt nướng* is a simple and popular dried noodle dish. This dish is one of my husband's favorites because of the crispy yet tender grilled pork complemented Sweet and Sour Fish Sauce on top of rice noodles and vegetables. Yes, folks, there is no broth other than the fish sauce mix. Eggrolls are a great substitute or an addition to grilled pork.

4 to 6 servings

Preparing time: 15 to 30 minutes

Marinating time: 3 hours

Cooking time: 15 to 30 minutes

- 2 pounds pork sirloin, Canadian back, OR boneless shoulder
- 1 tablespoons soy sauce
- 1 tablespoons fish sauce
- 1 tablespoons oyster sauce
- 1 tablespoon Hoisin sauce
- 1 tablespoon crushed and minced garlic
- 2 tablespoons onion
- ½ cup finely chopped green onion
- ½ cup finely chopped lemongrass
- ⅛ teaspoon black pepper
- 10 shish kebob sticks
- 1 bag (16-ounces) of *bún* cooked rice stick vermicelli noodles
- 1 bunch mint leaves
- 1 bunch cilantro
- ½ pound bean sprouts
- 1 cup unsalted chopped roasted peanuts
- 2 cups Sweet and Sour Fish Sauce (page 18 - [a Vietnamese Kitchen cookbook](#))



Clean and drain all of the meats and vegetables thoroughly. Slice the pork into ½ x 3-inch strips. Tenderize with a tenderizer. It is optional. This process softens the tough and chewiness of the meat.

Combine pork with soy sauce, fish sauce, oyster sauce, Hoisin sauce, garlic, onion, green onion, lemongrass, and black pepper in a bowl. Mix well. Cover and refrigerate for at least 3

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hours or overnight. Skewer the meat onto the shish kebob sticks. Make approximately 10 sticks. Grill the sticks on a barbecue grill for approximately 15 minutes or until the pork is golden brown.

When ready, you can cook your rice noodles. Bring the water to boil and then place the dried noodles in the boiling water. Cook it for 5 to 6 minutes or until noodles are cooked. We do not want to overcook or undercook. To test for the doneness, pinch the noodle with your fingernail. When you can cut the noodle with your nails then the noodles are done. Remove the pan from the stove. Drain the noodles.

Separate the desired amount of cooked noodles into 4 medium to large-sized bowls. I normally use 8 ounces of cooked noodles per bowl. Top the noodles with grilled meats (approximately 2½ shish kebob sticks per bowl), a few mint leaves, cilantro, a handful of bean sprouts, and 2 teaspoons of roasted peanuts. Add desired amount or 2 to 3 tablespoons of Sweet and Sour Fish Sauce on top of everything.

**Tips:** The meat can also be baked in an oven or fried in a frying pan.

- **Baking:** preheat the oven to 350 degrees. Spread the meat thinly on a baking sheet. Bake approximately 25 minutes or until gold brown.

**OR**

- **Frying:** preheat 1 tablespoon of oil in a non-stick frying pan at medium high heat. Place the meat on the surface of the frying pan without stacking the meat. Flip the sides occasionally every 1 to 2 minutes. Cook until golden brown.

