

Vietnamese Turkey Bun-Cha with Ginger-Lime Nuoc Cham

Yield: 8 Servings

Prep time: 1 hr/ Cook time: 25 minutes

Ingredients	Amount
Butterball® Coarse Ground Turkey	48 oz.
Onion, finely diced	4 oz.
Garlic, finely minced	2 tsp.
Lemongrass, finely minced	2 stalk
Ginger, finely minced	4 Tbsp.
Lime zest, from one lime	approx. 2 tsp.
Salt	2 tsp.
Turmeric	2 tsp.
Brown sugar	2 Tbsp.
White pepper	1 tsp.

Glaze

Fish sauce	¼ cup
Brown sugar, or palm sugar	¼ cup
Lime, juiced	1 ea.

Bowl Ingredients

Rice noodles, cooked	24 oz
Cucumber julienne	8 oz.
Carrot julienne	4 oz.
Radish julienne	3 oz.
Red cabbage finely shredded	4 oz.
Salad greens	2 oz
Mint, dill, cilantro, sprigs	2 cups total
Ginger Lime Nuoc Cham Dressing (recipe follows)	as needed
Peanuts, chopped	½ cup
Deep fried spring rolls	8-16 pieces

Method

1. In a large bowl, combine the Butterball® Coarse Ground Turkey with the finely minced aromatics and spices. Cook a small patty to make sure the seasoning is correct. Adjust as needed.
2. Form into 2 oz patties and refrigerate for 30 minutes to overnight.
3. Prepare the glaze by bringing the fish sauce, brown sugar, and lime juice to a boil. Boil for a few minutes until a light syrup consistency is achieved. Set aside.
4. Prepare all the bowl ingredients and the Ginger Lime Nuoc Cham Dressing.
5. Grill the patties until they reach an internal temperature of 165°F. When they are nearly done, brush them with the glaze.

- 6. *Assemble the bowl:*** Place the rice noodles in individual serving bowls. Dress the cucumber, carrot, radish cabbage, salad greens and herbs with a little dressing. Arrange all on the rice noodles with the patties. Serve garnished with chopped peanuts and crispy spring rolls.

Ginger-Lime Nuoc Cham Dressing

Yield: 8 Servings

Prep time: 10 minutes/ Cook time: 20 minutes

Ingredients

Amounts

Ginger Lime Nuoc Cham

Garlic, chopped	1 tsp.
Thai bird chiles or 1 serrano, chopped	3 ea.
Sugar	6 Tbsp.
Ginger, minced	4 Tbsp.
Fish sauce	½ cup
Lime juice	6 Tbsp.
Water	6 Tbsp.

Method

1. Place the garlic, chiles, sugar and ginger in a mortar and pound into a paste. Transfer to a small mixing bowl and add the fish sauce, lime juice and water. Adjust seasoning for flavor. Let sit for 15 minutes before serving.