

# Vietnamese-Inspired Noodle Salad

with Field Roast FieldBurgers and Frankfurters

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Yields: 6 servings

## Plant-Based Fish Sauce

- 2100g ripe heirloom or Roma tomatoes, chopped
- 200g shallots, chopped
- 100g celery, chopped
- 40g garlic, chopped
- 15g salt
- 1 Thai chili, sliced
- 220g dried shiitake mushrooms
- 1,400mL water
- 400g onion, halved and charred over a gas burner
- 150mL tamari
- 25g garlic, chopped
- 150g unrinsed kombu (one medium sheet)
- 140g shio koji

## Palm Sugar Simple Syrup

- ¾ cup water
- ½ cup finely chopped palm sugar or packed brown sugar

## Palm Sugar Caramel

- ½ cup finely chopped palm sugar or packed brown sugar
- 2 tablespoons water
- 2 teaspoons lime juice
- ¼ cup cold water

## Field Roast FieldBurger Patties

- 1 package Field Roast FieldBurgers, chopped
- ½ cup sliced green onion
- ¼ cup finely chopped shallot
- ¼ cup hoisin sauce
- ¼ cup grated mountain potato (nagaimo, optional)
- 2 tablespoons chopped cilantro
- 1 tablespoon tamari
- 2 teaspoons palm sugar caramel
- 2 teaspoons plant-based fish sauce (homemade or store-bought)
- 2 teaspoons toasted sesame oil
- 2 garlic cloves, chopped
- 1 teaspoon fine sea salt
- ½ teaspoon ground white pepper
- 1 cup cornstarch

## Field Roast Frankfurter Sugarcane Skewers

- 1 package Field Roast Frankfurters
- ¼ cup grated mountain potato (nagaimo, optional)
- 2 stalks lemongrass, tender parts only, finely chopped
- 1 tablespoon plant-based fish sauce (homemade or store-bought)
- 1 tablespoon palm sugar caramel
- 1 tablespoon tamari
- ½ teaspoon fine sea salt
- 2 garlic cloves, minced
- ¼ teaspoon ground white pepper
- 1 cup cornstarch



### **Spicy Dipping Sauce**

- ½ cup palm sugar simple syrup
- ½ cup plant-based fish sauce (homemade or store-bought)
- ½ cup lime juice
- 1½ teaspoons tamari
- 1 garlic clove, minced
- 1 Thai chili, finely chopped

### **Quick-Pickled Vegetables**

- ½ cup very thinly sliced peeled kohlrabi
- ¼ cup finely diced green tomatoes
- ¼ cup very thinly sliced purple carrots
- 2 tablespoons lime juice
- 2 teaspoons finely chopped palm sugar or brown sugar
- ¾ teaspoon salt

### **Cooking and Garnishing**

- 12oz dried thin rice noodles (bún)
- Eight 5” sugarcane stalks (canned are fine if fresh are unavailable)
- 4 tablespoons vegetable oil, divided
- Torn lettuce leaves
- Thinly sliced red onion
- Quartered cherry tomatoes
- Sliced cucumber
- Thai basil
- Cilantro sprigs
- Mint leaves

1. If desired, you may use store-bought plant-based fish sauce for this recipe. To make your own, add to a large container tomatoes, shallots, celery, garlic, salt, and Thai chili. Cover with cheesecloth and secure cheesecloth with a rubber band or piece of kitchen twine to prevent flies and dust from getting in.
2. Let sit at cool room temperature out of direct sunlight for 2 days.
3. The night before straining the fish sauce, in a large bowl soak mushrooms in water.
4. Strain fish sauce into a large pot through a fine sieve lined with 4 layers of cheesecloth or a piece of thin kitchen towel.
5. Add shiitakes and their soaking liquid to pot with fish sauce. Add onion, tamari, garlic, and kombu to pot. Bring to a boil, then slowly simmer to reduce liquid by ¾.
6. Strain mixture through a sieve lined with 4 layers of cheesecloth or a piece of thin kitchen towel, pressing hard on the solids to extract all the liquid. You should have about 2 cups.
7. To the strained fish sauce add the shio koji. Refrigerate until ready to use.
8. For the simple syrup, in a small saucepan combine water and palm or brown sugar. Bring to a simmer over medium heat, stirring constantly until sugar is dissolved. Let cool, then chill.
9. For the palm sugar caramel, in a heavy bottomed saucepan with high sides combine palm or brown sugar, water, and lime juice. Bring to a boil, stirring to dissolve the sugar, and cook until reduced, thickened, and very dark brown to the point of almost burning.
10. Take syrup off the heat and carefully add cold water (stand back--it will steam and sputter). Once the sputtering dies down, stir until smooth. If the syrup seizes up, put the pot back on medium-low heat and stir until smooth.
11. For the FieldBurger patties, in a food processor combine Field Roast FieldBurgers, green onion, shallot, hoisin, optional mountain potato, cilantro, tamari, caramel, fish sauce, sesame oil, garlic, salt, and white pepper.
12. Pulse mixture until emulsified. Add cornstarch and pulse until sticky. Transfer mixture to a bowl, cover, and refrigerate overnight.

13. For the Frankfurter skewers, in a food processor combine Field Roast Frankfurters, optional mountain potato, lemongrass, fish sauce, caramel, tamari, salt, garlic, and white pepper.
14. Pulse mixture until emulsified. Add cornstarch and pulse until sticky. Transfer mixture to a bowl, cover, and refrigerate overnight.
15. For the spicy dipping sauce, in a small bowl combine simple syrup, fish sauce, lime juice, tamari, garlic, and Thai chili.
16. For the quick-pickled vegetables, in a small bowl combine kohlrabi, tomatoes, carrot, lime juice, sugar, and salt and toss to combine. Let sit at room temperature for 10 minutes, then add to the spicy dipping sauce.
17. For noodles, bring a large pot of water to a boil. Cook the noodles for 5 minutes, then turn off the heat and let noodles sit in the water for 2 minutes or until tender. Drain well in a colander or fine sieve, then rinse thoroughly under cold water and drain again, shaking off any excess water.
18. Preheat oven to 200°F.
19. Shape the FieldBurger mixture into small, rounded, 2" diameter patties (using about 2 tablespoons of the mixture per patty). Place on a plate and refrigerate.
20. Shape frankfurter mixture around sugarcane stalks, dipping fingers in vegetable oil as needed to prevent sticking. Place on a plate and refrigerate.
21. In a large nonstick skillet, heat 1 tablespoon oil over medium heat. Place as many of the FieldBurger patties in skillet as you can without crowding and cook, flipping once, until browned on both sides. Transfer to a sheet pan and place in oven to keep warm. Repeat with remaining patties and another tablespoon of oil.
22. In the same skillet, heat another tablespoon oil over medium heat. Place half the sugarcane skewers in skillet and cook, turning occasionally, until browned all over. Lightly brush with some of the remaining palm sugar caramel and turn to lightly caramelize the skewers on all sides. Place on sheet pan with FieldBurger patties and keep warm. Repeat with remaining skewers and 1 tablespoon oil.
23. To assemble, divide noodles among 6 bowls. Top with FieldBurger patties and sugarcane skewers. Garnish with lettuce, onion, tomatoes, cucumber, basil, cilantro, and mint. Serve with spicy dipping sauce on the side.

Notes:

To simplify this recipe, use store-bought plant-based fish sauce instead of making your own.

The quick-pickled vegetables can be made with a wide variety of vegetables, from regular carrots to daikon radish.

If you cannot find sugarcane stalks, you may use doubled bamboo skewers or flat metal grilling skewers. If the skewers are very long, you may need to cook them on a griddle rather than in a skillet.

To cut sugarcane stalks down to size, use a heavy cleaver and give the stalks a solid whack.

