

## **Spicy Minced Beef (Larb Neua) Recipe**

**(Thai Recipe)**

**Ingredients:** Serves 4

1 lb (500 g) lean rump or sirloin beef, finely ground  
1 teaspoon vegetable oil  
1 tablespoon roasted rice powder  
3 stems lemon grass, tender inner part of bottom 3 inch (8 cm) only, thinly sliced  
4-6 shallots, peeled and thinly sliced  
1 teaspoon crushed dried chili flakes, or more to taste  
1 large red chili, thinly sliced  
¼ cup (60 ml) lime juice, or more to taste  
2 tablespoons fish sauce  
½ cup loosely packed mint leaves, coarsely chopped  
cabbage or lettuce leaves, optional

**Method:**

Break up the beef with a fork. Heat the oil in a wok and when very hot, add the beef and stir-fry just until it starts to change color, about 1 minute. Transfer to a large bowl and leave to cool. Add all other ingredients to the beef, tossing to mix well, and serve immediately. Traditionally, the larb is spooned into cabbage or lettuce leaves and eaten with steamed rice, although you could just serve it beside the rice and omit the leafy wrappers, if you like.

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