

Vietnamese Chicken Rice Porridge Recipe

Porridge:

- 1 1/2 - 2 cups of washed uncooked jasmine rice
- 11 cups chicken broth (¾ stock pot)
- 2 inch ginger nub

Bring 11 cups of chicken broth to boil with ginger nub

Add uncooked jasmine rice to broth.

Boil for 15 mins. Turn off heat. Residual heat will do the remainder of the cooking.

Salt/fish sauce and pepper to taste

Chicken Slaw:

- cooked chicken
- 1/4 head of cabbage
- 1 onion
- 1 bunch of Vietnamese Coriander or Mint

Shred chicken into small strips

Chop cabbage into thin strips for slaw

Slice 1 onion into thin, almost paper thin slices

Wash and pluck the herbs. Add to taste

Combine ingredients in a large mixing bowl

Dressing for Slaw:

- 1/4 cup fresh lime juice/white vinegar
- 1/4 cup water
- 3 tablespoons honey or 2 tablespoon of white sugar
- 2 tablespoons fish sauce or salt

In a small bowl, whisk together dressing ingredients. Pour over prepared slaw before eating and toss well.

Toppings to prep:

- Peel eggs
- Chop green onions and cilantro
- Julienne ginger
- Fried shallots

Vietnamese Vegetable Rice Porridge Recipe

Vegetarian Porridge:

- 1 1/2 - 2 cups of washed uncooked jasmine rice
- 11 cups vegetable broth (¾ stock pot)
- 4 inches of ginger bruised

Bring 11 cups of broth to boil

Add uncooked jasmine rice to broth.

Boil for 15 mins. Turn off heat. Residual heat will do the remainder of the cooking.

Salt and pepper to taste

Slaw:

- 1/4 head of cabbage
- 1 onion
- 1 bunch of Vietnamese Coriander or Mint

Chop cabbage into thin strips for slaw

Slice 1 onion into thin, almost paper thin slices

Wash and pluck the herbs. Add to taste

Combine ingredients in a large mixing bowl

Dressing for Slaw:

- 1/4 cup fresh lime juice/white vinegar
- 1/4 cup water
- 3 tablespoons honey or 2 tablespoon of white sugar
- 1 tablespoon salt

In a small bowl whisk together dressing ingredients. Pour over prepared slaw before eating and toss well.

Toppings to prep:

- Peel eggs
- Chop green onions and cilantro
- Julienne ginger
- Fried shallots

Tools and Equipment

The following list is formulated for a group of about 15 learners, separated into 3 groups. You can adjust the numbers to fit your own environment.

- Large metal spoon x 3
- Tongs x 3
- Medium metal bowls for mixing chicken slaw x 3
- Small metal bowls for mixing dressing x 3
- Liquid 2 cup measure x 3
- Set of cups/T measure x 3
- Trays for Mise en Place x 3
- Dumpling Steamer Baskets
- Whisks x 3
- Small dishes for serving toppings x 3
- Stock Pots x 3
- Gas Burner x 3
- Cutting Boards x 12
- Paring Knives x 6
- Chef Knives x 6
- Small dishes for serving slaw x 35
- Spoons x 35 (soup spoons preferred)
- Forks x 35 (for slaw)
- Cups for drinks x 35
- Napkins x 35

Shopping List

- 2 chickens
- 2 heads of cabbage
- Jasmine Rice
- 6 onions
- 3 carrots
- 3 celery
- 2 bunches of cilantro
- 2 bunches of Vietnamese Coriander
- 2 bunches of green onions
- Ginger
- Fried Onions
- 3 containers of stock
- 2 dozen eggs
- Box of Kosher Salt
- 1 bottle Fish Sauce
- Box of Palm Sugar
- Chrysanthemum flowers