

Nam Sod (Thai Pork Salad)



Nam Sod is filled with a lot of ingredients that are bright and bold-tasting. You can serve it warm or at room temperature to a Thai-loving crowd.

Your Key Ingredient:

[NESCO Electric Skillet](#)

Grocery Ingredients:

- 1/4 cup fresh lime juice (2 limes)
- 1 tbsp. fish sauce
- 1/2 tbsp. grated fresh ginger
- 1/2 tbsp. chili garlic sauce
- 1 lb. ground pork
- 1 garlic clove
- 1/2 tbsp. canola oil

- 1/2 red onion
- 1 carrot
- 1/4 cilantro
- 1/2 cup unsalted peanuts
- 4 cups cooked rice

Directions:

1. Make the dressing first to allow the flavors time to blend. In a small bowl combine the lime juice, fish sauce, grated ginger, and chili garlic sauce. Stir to combine. The dressing should be very potent.
2. Add the ground pork to our NESCO Electric Skillet along with 1/2 tbsp. canola oil and one minced clove of garlic. Cook the pork over medium heat. Drain off any excess fat and allow the pork to cool for a few minutes, or until it is no longer hot.
3. While the pork is cooking, peel and shred the carrot using a large holed cheese grater. Slice the red onion into very thin strips. Pull the cilantro leaves from the stems.
4. Transfer the cooled pork to a bowl, add the prepared dressing, and stir to combine. Add the shredded carrot, sliced red onion, cilantro, and peanuts. Stir to combine again.
5. Serve the salad over a bed of cooked rice.