

Laab (Thai seasoned meat salad)

<http://userealbutter.com/2007/11/08/thai-laab-recipe/>

- 1 lb. ground turkey (or pork, chicken, beef, duck)
- 1 tbsp vegetable oil
- 1 stalk lemon grass, minced
- 4 shallots, minced (or you can use red onion)
- 2 limes, juice of
- 4 tbsps fish sauce (the brand with the three crabs on it is good)
- 2 kaffir lime leaves, chopped (I didn't have that on hand)
- 1-2 tbsps chili garlic paste
- 1/4 cup mint, chopped
- 1/4 cup cilantro, chopped
- 1/2 cup peanuts, ground (optional)

Heat the oil in a frying pan. Cook the ground turkey until browned. Add lemon grass and shallots and sauté until shallots just soften. Remove from heat and transfer to bowl. Add the remaining ingredients except for the peanuts. Stir together well and garnish with peanuts and extra mint and cilantro. Serve with rice or sticky rice, fresh basil leaves and fresh cabbage leaves.