Bún chả (Vietnamese)

This is a one-dish meal featuring grilled pork patties, crisp vegetables, springy noodles, and a vibrant sauce (cooks as quickly as a burger but tastes much lighter).

**Sauce:**

**1**small Thai chile, stemmed and minced

**3**tablespoons sugar

**1**garlic clove, minced

**⅔**cup hot water

**5**tablespoons fish sauce

**¼**cup lime juice (2 limes)

**Pork Patties:**

**1**large shallot, minced

**1**tablespoon fish sauce

**1 ½**teaspoons sugar

**½**teaspoon baking soda

**½**teaspoon pepper

**1**pound ground pork

**Instructions**

**1.**

FOR THE NOODLES AND SALAD: Bring 4 quarts water to boil in large pot. Stir in noodles and cook until tender but not mushy, 4 to 12 minutes. Drain noodles and rinse under cold running water until cool. Drain noodles very well, spread on large plate, and let stand at room temperature to dry. Arrange lettuce, cucumber, cilantro, and mint separately on large platter and refrigerate until needed.

**2.**

FOR THE SAUCE: Using mortar and pestle (or on cutting board using flat side of chef's knife), mash Thai chile, 1 tablespoon sugar, and garlic to fine paste. Transfer to medium bowl and add hot water and remaining 2 tablespoons sugar. Stir until sugar is dissolved. Stir in fish sauce and lime juice. Set aside.

**3.**

FOR THE PORK PATTIES: Combine shallot, fish sauce, sugar, baking soda, and pepper in medium bowl. Add pork and mix until well combined. Shape pork mixture into 12 patties, each about 2½ inches wide and ½ inch thick.

**4.**

FOR A CHARCOAL GRILL: Clean and oil cooking grate. Cook patties (directly over coals if using charcoal; covered if using gas) until well charred, 3 to 4 minutes per side. Transfer grilled patties to bowl with sauce and gently toss to coat. Let stand for 5 minutes.