



Lychee ginger ice and sesame cookies satisfy the sweet tooth without being heavy.

LYCHEE GINGER ICE

Active Time: 30 min.
Total Time: 1 hr., 30 min.
Serves: 6 to 8

Crushing ice, refreezing it, and crushing it again gives it a texture like that of a snow cone.

- 1 can (20 ounces) lychees in heavy syrup, strained, syrup reserved
- 2-inch piece fresh ginger, peeled and thinly sliced
- 8 cups ice (about 2 pounds)
- 6 to 8 ounces Domaine de Canton ginger liqueur, chilled (optional)

Sesame cookies (see source, right), for serving

1. Purée lychees with ¼ cup syrup in a food processor or blender until smooth. Transfer to a sieve set over a bowl; stir and press on solids to drain as much liquid as possible. (You should have about 1 cup.) Discard solids and refrigerate juice until cold, at least 1 hour; juice can be made up to 3 days ahead.
2. Bring remaining syrup and ginger to a boil in a small saucepan over high heat. Reduce heat and simmer 3 minutes. Let cool to room temperature,

strain, and discard ginger. Refrigerate syrup at least 1 hour; syrup can be made up to 3 days ahead.

3. Pulse ice, 2 cups at a time, in food processor. Transfer to a freezer bag and freeze at least 30 minutes and up to 1 day.
4. Stir together lychee juice and ginger syrup. Break ice in bag into small pieces with the bottom of a heavy skillet. Pulse ice, 2 cups at a time, in processor to the texture of shaved ice. Divide ice and lychee mixture evenly among bowls and top with liqueur. Serve with cookies.

**MARKET
ITEMS**

A few specialty ingredients provide some of the vibrant flavors and textures of Vietnamese cooking.



Rose Brand spring-roll skins (bánh tráng)
Look for these wrappers, made from rice paper, at Asian markets and gourmetfoodworld.com.



Red Boat 40°N fish sauce

Fish sauce (found in nuoc cham—see page 141) is the soy sauce of Vietnam. Find this, our favorite brand, at surifood.com.



Willis Eagle sesame cookies

These thin wafers are nutty, crunchy, and not too sweet. Find them at pisharipstore.com.



Huy Fong sambal oelek

This chili paste is available at Asian markets, some supermarkets, and kalustyans.com.

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PING SAUCE

20 min.
hr.
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- 1/2 cup safflower oil
- 1/2 cup minced garlic (from about 2 cloves)
- 1/2 cup tomato paste
- 1/2 cup hoisin sauce
- 1/2 cup creamy peanut butter, divided
- 1/2 cup water, divided
- 1/2 cup roasted unsalted peanuts, coarsely chopped, for garnish

1. Heat oil in a small saucepan over medium-high heat. Add garlic, tomato paste, and hoisin, stirring, until mixture is bubbling, about 1 minute. Add peanut butter and oil.

NUOC CHAM DIPPING SAUCE

Active/Total Time: 15 min.
Makes: 1 1/2 cups

Reserve one-third cup for the mango salad (page 64); serve the rest with the black-pepper beef (page 64).

- 4 teaspoons minced garlic (from about 4 cloves)
- 2 Thai chiles or 1 serrano chile, stems and seeds removed, minced
- 2 tablespoons sugar
- 2 tablespoons hot tap water
- 1/2 cup Vietnamese or Thai fish sauce (preferably Red Boat 40° N; for source, see page 66)
- 1/2 cup rice vinegar
- 4 teaspoons finely grated lime zest, plus 3 tablespoons juice (from 2 limes)

Combine garlic, chiles, and sugar in a bowl and add hot water, stirring until sugar has dissolved. Stir in fish sauce and vinegar, then stir in lime zest and juice until combined. Dipping sauce can be made 1 day ahead and stored in refrigerator.

- 1 cup buttermilk
- Finely grate
- 1/2 teaspoon
- 1. Purée blueberries in a blender through a fine-mesh sieve into a bowl; discard seeds.
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least 10 minutes. To churn blueberry sherbet according to manufacturer's directions, then transfer to pan. Cover with plastic wrap and freeze until hardened, at least 2 hours; sherbet can be frozen up to 2 weeks ahead.

AVOCADO CILANTRO SHERBET

Active Time: 10 min.
Total Time: 3 hr. 50 min.
Makes: About 1 quart

- 1/2 cup sugar
- 1/2 cup water
- 1 cup packed fresh cilantro leaves
- 1 pound firm-ripe avocados (about 2)
- 1 tablespoon lime juice
- 1 cup water

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