

Long Bean, Cucumber, and Tomato Salad

BY ANDY RICKER BON APPÉTIT JANUARY 2012 POK POK, PORTLAND, OR

YieldMakes 4 servings

Ingredients

- 2 dried Thai chiles, soaked for 2 minutes in warm water, drained
- 3 small garlic cloves, crushed
- 1/4 lime, cut into 3 wedges
- 1 tablespoon palm sugar or granulated sugar
- 1 tablespoon dried tiny shrimp
- 9 long beans (2 1/2 ounces) or green beans, trimmed, cut into 2 1/2" lengths
- 2 kirby cucumbers or 1 English hothouse cucumber, coarsely chopped into 1" pieces
- 2 tablespoons Thai fish sauce (nam pla)
- 2 tablespoons fresh lime juice
- 6 cherry tomatoes, halved
- 2 tablespoons crushed roasted, unsalted peanuts

Preparation

Place first 4 ingredients in a clay mortar and pound with a wooden pestle until mashed into a fine paste, about 5 minutes. Add shrimp; mash until pulverized and well combined, about 2 minutes. (Alternatively, process in a mini-processor until finely chopped.) Add long beans to mortar; lightly crush with pestle to bruise. Add cucumber pieces, fish sauce, and lime juice. Mix well. Add tomatoes, lightly crush, and mix in. (Alternatively, place beans and tomatoes in a resealable plastic bag. Roll a rolling pin over bag to bruise vegetables; transfer to a bowl with the cucumber, fish sauce, lime juice, and chile dressing.) Let marinate for 10 minutes. Stir in peanuts.