

## **Bún riêu ingredients**

- Bún (Vermicelli rice noodle)
- 8 cups chicken broth (or possibly even more)
- 1 540 ml can of diced tomatoes (drained) or 4 fresh ones.
- 1 cup of dried shrimp
- 4 eggs
- 1 cup of crab meat
- 1/2 lb of ground pork (This is probably too much, but I just threw it all in. Try a 1/4 lb.)
- 1/2 tsp Shrimp paste (Mẹ said she doesn't use it, and that people can add it after, so I didn't but you can!)
- A clove of garlic
- 1/2 - 1 tbsp Sugar
- Ground Pepper
- Fish Sauce

## **Toppings:**

- Mint
- Bean Sprouts
- Lime juice
- Green Onions
- Shrimp paste if you're so inclined
- Other rau thom (herbs that smell good) that you may enjoy...

## **Preparation:**

Soak the shrimp in warm water until they're soft, about 30-45 minutes. Bring the chicken broth to a boil. Add the water that the shrimp have been soaking in to the broth.

Put the dried shrimp and crab meat in a food processor and blitz. The ground pork could probably go in as well but I poured the mixture into a bowl, and then added the ground pork and garlic.

Mix in the fish sauce and shrimp paste. Crack the 4 eggs in and mix until it gets all incorporated. Depending on the consistency you prefer, you can adjust the amount of eggs vs meat. Less eggs would make it more meaty and formed together whereas more eggs would make it more fluffy and bubbly.

Pour it carefully into the boiling broth so that it doesn't break apart and retains its brain-like form. Add the tomatoes and a squirt of tomato paste for some natural redness. Then sprinkle in the sugar and pepper.

I actually had no idea how long to cook this for, but once it started boiling, I brought it down to a simmer and just let it sit there while I made some Bún and chopped up the rau thom.

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