

VIETNAMESE SNAKE (MÓN NGON SA LAM)

Ingredients

1 fresh rice paddy snake
(fish or pork can be substituted)
4 garlic cloves
1 stalk of lemongrass
1 tablespoon diced ginger
¼ cup of chillies
Pinch of salt
Pinch of sugar
2 tablespoons fish sauce
2 tablespoons brown sugar
1 tablespoon powdered turmeric
¼ cup peanuts (crushed)
2 tablespoons tamarind
100 millilitres coconut milk
1 large red onion (diced)
1 bunch of fresh coriander

Directions

1. Remove the snake head and then soak the snake in boiling water.
2. Remove the excess skin with a sharp knife (just like scaling a fish).
3. Slice the underbelly of the snake length wise and remove its inners. Rinse and clean thoroughly.
4. Cut the snake into 15 cm pieces and make small horizontal and diagonal cuts without cutting all the way through. Basically you are tenderising the meat with a knife and very small cuts. (No need to do this if using fish or pork)
5. In a small bowl add peanuts, lemongrass, chillies, tamarind and coconut milk, mix well and set aside.
6. In a small frying pan add two tablespoons of cooking oil and diced garlic, stir fry for 2 minutes and then add the portioned snake to the frying pan. Continue to stir fry adding the lemongrass, ginger, chillies, salt, fish sauce, brown sugar, turmeric, and peanuts. Stir fry it all together and then cover and simmer on a low flame.
7. In a small frying pan sauté the diced red onions and then set aside.
8. Place the snake in the middle of the plate with the remaining juices. Add the sautéed red onions on top and then add the fresh coriander sprigs and the chillies. Serve with fresh cooked long grain rice.

