



← Thai salads are full of crisp vegetables and fruits mixed with intense condiments. "It's not about just tossing the ingredients together," says Ricker. "It's about working them into the dressing," which can also be used to dress green-papaya and cabbage slaws.

Long Bean, Cucumber, and Tomato Salad

4 SERVINGS

- 2 dried Thai chiles, soaked for 2 minutes in warm water, drained
- 3 small garlic cloves, crushed
- ¼ lime, cut into 3 wedges
- 1 Tbsp. palm sugar or granulated sugar
- 1 Tbsp. dried tiny shrimp
- 9 long beans (2½ oz.) or green beans, trimmed, cut into 2½" lengths
- 2 kirby cucumbers or 1 English hothouse cucumber, coarsely chopped into 1" pieces
- 2 Tbsp. Thai fish sauce (nam pla)
- 2 Tbsp. fresh lime juice
- 6 cherry tomatoes, halved
- 2 Tbsp. crushed roasted, unsalted peanuts

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.

THE DISH ON ANDY RICKER



MISSION "I want Americans to think of Thai food as one of the world's great cuisines, deserving a greater level of respect than it gets now. My hope is that as people realize there's more to it than what we get in the West, the demand will grow for a greater variety of high-quality Thai food in the U.S."

EMPIRE In Portland, OR: Pok Pok, Pok Pok Noi, Whiskey Soda Lounge, and Ping. Opening soon in New York City: Pok Pok NY, Pok Pok Wing (pokpokpdx.com)

INSPIRATION A mushroom curry (made *without* coconut milk) that blew his mind during a backpacking trip to Thailand in 1987

SIGNATURE DRINK House-label Som drinking vinegars (*available at shop.pokpoksom.com*)

MARQUEE AWARD The James Beard Foundation Best Chef: Northwest 2011

TATTOO A traditional mortar and pestle, Thai herbs, and chiles, on his right forearm