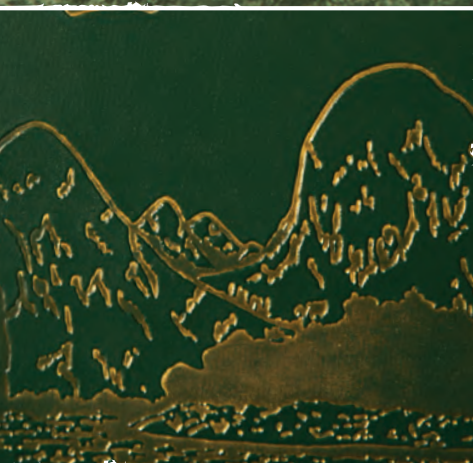


# KIM SON



*Chef Tina Dieu ~ Beef Chunk Steak with Black Pepper*



## STAR OF THE SHOW

You'd have a hard time trying to name a spice more indispensable to Vietnamese food than star anise. Frankly, pho wouldn't be pho without star anise; its essence is arguably the most important difference between the pho broth and other less celebrated broths. And it's not just Vietnam that relies on this eccentrically shaped spice. Star anise is one of the five spices that comprise Chinese five spice, and it's used across most of Asia.



*Star Anise*



# KIM SON

## SALT BAKED CRABS



349 Whitney Ave, Gretna, LA 70056

(504) 366-2489

**WHEN KIM SON FIRST OPENED**, many local diners probably didn't know what to make of it. The year was 1988, and dishes like pho and fresh spring rolls with peanut sauce had nowhere near the ubiquity they now enjoy across metro New Orleans. Credit proprietor Tina Dieu and her family for leading the trend. And they're still packing them in with a range of dependable Vietnamese and Chinese dishes, from the standbys to the popular "salt-baked" seafood to the interactive bo nuong vi, a marinated beef dish that diners cook for themselves on tabletop grills.

### INGREDIENTS

- + 3 lbs crabs
- + 1 ½ tsp coarse black pepper
- + 1 tsp chopped garlic
- + 1 cup chopped onion
- + 1 tsp oyster sauce
- + ½ cup stock or water
- + ¾ tsp salt
- + 1 tbsp butter
- + 2 tsp vegetable oil

### METHOD

1. Heat up a wok with the butter. Sautee the garlic and onion for 1 minute before adding the black pepper
2. As soon as you smell the peppery aroma add the crab into the wok and stir to combine well with black pepper
3. Add the oyster sauce, water and stir continuously to blend well with the crab
4. Turn heat to medium. Cover the wok with its lid until the crab turns red or completely cooked throughout. Add salt to taste and little bit of water if the crab becomes too dry. Serve hot.