



**Limited Edition  
Only for True Spice Lovers**

# **COOK WITH FIRE**

ME'S WAY RECIPES

**A cookbook  
that sets your  
appetite on fire**

BOLD VIETNAMESE TASTE.  
MODERN AMERICAN STYLE

MORE THAN

**40**

RECIPES

**A FLAVORFUL JOURNEY**

Pho Bo Jones

[www.horpach.com](http://www.horpach.com)

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# Join the Contest!

## Cooking with us? Show it to the world!

Make a dish from our cookbook, snap a photo or record a short video, and **get a chance to be featured in the 2nd edition of our cookbook!**

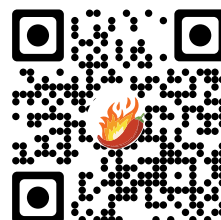
The best entries will be published in a special fan section—because we're building a bold, flavor-loving community together.

Full contest details, rules, and submission info available at:

<https://bigskydeals.com/cookwithfire/>



(or scan the QR code)





## Introduction

In the heart of Central Vietnam, in the spiritual capital of regal flavors — Hue —where the air carries the vibrant scent of chili paste, garlic, and familial love, the recipe we now know as Mẹ's Way first came to life. This treasured formula has been lovingly passed down through three generations of women: mother, daughter, granddaughter. Every drop of the sauce echoes the bustling street stalls, bicycle rides beneath the golden flame of the Eastern queen *phượng vĩ* — and unforgettable flavors that linger in the heart for a lifetime.

This culinary family heirloom journeyed across the ocean thanks to Chau Tonnu — a proud first-generation Vietnamese American. At just seventeen, she arrived in the United States with her family, and transformed her memories of Hue into a heartfelt mission: to share the story of home through food. In Seattle, Washington, the American version of this family tradition took root—small-batch, handcrafted sauces made without artificial preservatives, each jar filled with genuine heart.

And that story continues to breathe. At Mẹ's Way, the fiery spirit of Hue's street life meets the entrepreneurial and patriotic spirit of America—driven by passion, civic pride, and the pursuit of success born on U.S. soil. Each jar stands as a declaration: of heritage, authenticity, ingredient integrity, and flavor. Critics' praise follows naturally — lauding the sauce's perfectly balanced sweet-savory-spicy harmony, its profound umami, and its bold garlic character.

This book will take you on a culinary journey — from the royal tables of Hue to family tables and markets across America. You will discover how this sauce became a symbol of cultural fusion, a taste that bridges generations and continents. I invite you to explore a story that, in every page and every recipe, demonstrates how cuisine can build bridges and enchant every palate — whether rooted in tradition or seeking new adventures.

May this story — and its aromas — open your hearts — and your taste buds — before you even reach the first saucy chapter.





## Chapter 1

# Traditional Flavors of Vietnam

If your idea of Asian food begins and ends with “Chinese takeout in a plastic container”—welcome to a whole new chapter of life. Literally.

Vietnam is where flavors float through the streets like ancestral spirits, and one bite can jolt you awake better than a Dunkin’ large. Here, fish sauce has more personality than some politicians, and soup? Soup isn’t just soup—it’s a whole universe of flavor swirling in a bowl.

This chapter is a tribute to Saigon’s street carts, home kitchens in Huế, and the buzzing chaos of Hanoi, where “fast food” means grandma’s cooking faster than you can eat. These are the beloved classics Vietnamese families have passed down for generations—and tourists? Let’s just say most start checking flight prices after the first spoonful.

No need to speak Vietnamese tones to get the point.  
All you need is a spoon, a little curiosity, and a jar of Me’s Way.

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*Phở bò is the Stairway to Heaven of soups—a timeless classic that hits the spot every single time.*

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## **Bún Bò Huế—The Spicy Rebel from Huế**

*Phở might be king, but Bún Bò Huế is the tiger in the crown—wild, spicy, fragrant, and totally unruly.*

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## **Bánh Mì with Spicy Me's Way Mayo**

*If sandwiches had a World Cup, bánh mì would win every season—crispy bread, juicy meat, and mayo so good you'll want to eat it with a spoon.*

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## **Gỏi Cuốn—Fresh Spring Rolls with Chili-Peanut Dip**

*Forget everything you know about spring rolls—these are basically salads dressed up in edible wrapping, and they're ready to party.*

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## **Bò Kho—Vietnamese Beef Stew with a Chili Kick**

*If beef stew were a movie character, Bò Kho would be the Vietnamese Clint Eastwood—tough, bold, and a little hot-tempered.*

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## **Cơm Tấm—Broken Rice with Grilled Pork and a Fiery Twist**

*In Vietnam, cơm tấm means one thing: it's mealtime. Simple like a jazz beat—broken rice, juicy grilled pork, crisp veggies, and a runny egg to crown it all.*



# Phở Bò – The Legendary Soup

**Servings:** 4 | **Prep Time:** 30 minutes | **Cook Time:** 2–3 hours  
**Difficulty:** Medium | **Spice Level:** 🌶️🌶️ (with room to crank it up to 🌶️🌶️🌶️)

*Phở bò is like the “Stairway to Heaven” of soups — a timeless classic that never gets old and always hits the spot. In Vietnam, folks slurp it down at all hours, but it truly shines in the morning, when the air smells like fresh cilantro and life just feels a little more manageable. It’s a bowl of flavor harmony—rich beef bone broth simmered for hours, spices that hit you like incense at a temple, and of course—a few drops of Me’s Way sauce that give it that signature kick, like Bruce Lee in a business suit.*

**COOK? SHOW IT**  
YOUR DISH  
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EDITION  
OF OUR  
COOKBOOK



**TO THE WORLD!**

### Why you should try it:

Because Phở is a dish with soul. It smells like a trip through Vietnam, tastes like home (you know, if your mom happened to be a Vietnamese chef), and after one bowl—yep, you'll be reaching for seconds.

### Serving suggestion / Drink pairing:

Serve with iced jasmine tea or Vietnamese coffee with condensed milk.

And if it's dinner time—hey, why not? A glass of chilled Riesling pairs beautifully with the soup's spiced depth.

## Ingredients:

### For the broth:

- 1 kg beef bones (marrow or oxtail)
- 500 g beef brisket or chuck
- 1 onion, halved
- 1 piece of ginger (about 7 cm), sliced lengthwise
- 2 star anise
- 1 cinnamon stick
- 3 cloves
- 1 tsp coriander seeds
- 1 tbsp fish sauce
- 1 tsp salt
- 3 liters water

### Toppings

- 400 g rice noodles (phở)
- 200 g thinly sliced raw beef tenderloin (or sirloin)
- Fresh cilantro and Thai basil
- Scallions, sliced on the diagonal
- Thin chili slices
- Lime wedges
- Mung bean sprouts
- Me's Way Classic or Vegan sauce – to taste

## Instructions:

1. **Char the aromatics:** In a dry skillet or over an open flame, char the onion and ginger until browned and slightly blackened. That's where the depth kicks in.
2. **Make the broth:** Place the bones in a large pot, cover with water, and bring to a boil. Skim off the foam, then add the charred onion, ginger, and all the spices. Simmer gently for about 2.5 hours.
3. **Add the meat:** After 1 hour, toss in the brisket. Let it cook for about 1.5 hours, then take it out, slice thinly, and set aside.
4. **Strain the broth:** Strain it through a sieve, season with fish sauce and salt. Keep it hot.
5. **Cook the noodles:** Prepare the rice noodles according to the package instructions and portion them into bowls.
6. **Assemble the bowl:** Lay slices of raw tenderloin over the noodles, then pour in the hot broth—it'll gently cook the beef.
7. **Top it off:** Add herbs, scallions, bean sprouts, chili, and lime. And finally—don't skip this part— add 1–2 teaspoons of Me's Way sauce to bring it all to life.





## Chapter 2

# Spicy Breakfasts & Bold Lunches

Forget the soggy cereal and that sad turkey sandwich.

In this chapter, breakfasts come with heat, and lunches have more personality than your last app date. In Vietnam, breakfast is serious business—people line up for steaming bowls of soup, crispy pancakes, or fragrant boiled eggs.

But don't worry: no need to wake up at 6 a.m. or master Vietnamese. All you need is a few ingredients, a hunger for adventure, and a bottle of Me's Way.

This chapter is a love letter to everyone who likes to wake up and get slapped—with flavor.

And lunch? It can be quick, but that doesn't mean it has to be boring. With Me's Way, even lunch at your keyboard tastes like a day off.

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### **Omelet with Chili and Fresh Herbs**

*A basic omelet is kinda like Netflix without Wi-Fi — full of potential, but no action. This one? Whole different story.*

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### **Fried Rice with Chili and Pineapple – A Sweet-Heat Classic Reinvented**

*This is one of those “something from nothing” dishes that looks like a million bucks and smells like vacation.*

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### **Vietnamese-Style Eggs – with Chili, Fish, and Freshness**

*These aren’t just eggs. They’re a Vietnamese breakfast rollercoaster.*

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### **Vietnamese Tofu Sandwich with Spicy Me’s Way Mayo**

*Tofu doesn’t have to be boring. Seriously. In this recipe, it’s the star—crispy on the outside, juicy inside, and bathed in fiery Me’s Way mayo.*

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### **Bánh Xèo – Crispy Vietnamese Crepes with a Twist**

*Part crepe, part omelet, part crunchy taco—bánh xèo brings the sizzle and the show.*

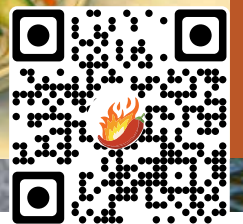


# Chili & Fresh Herb Omelet

Servings: 1–2 | Prep time: 5 minutes | Cook time: 5 minutes  
Difficulty: Easy | Heat level: 🌶️🌶️

*A regular omelet is kind of like Netflix with no Wi-Fi—the potential’s there, but where’s the action? This one’s a whole different story. It’s herb-packed, fiery, and delivers the kind of energy that beats a triple-shot espresso. You don’t need to be a chef. Just grab a pan, some eggs, and a few fresh extras. And of course, Me’s Way—the flavor screenwriter that turns humble ingredients into the star of the show.*

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TO THE WORLD!

### Why you should try it:

Because this omelet says “good morning” with a bang. It’s light, quick, and thanks to the herbs and spicy kick—way more memorable than your boss’s morning email.

### Serving suggestion / Drink pairing:

Pairs perfectly with coconut milk coffee, iced jasmine tea, or—if it’s the weekend—a classic michelada. Yep, seriously.

## Ingredients:

- 3 eggs
- 1 tsp Me’s Way sauce (Classic or Vegan)
- 1 tbsp milk (or water)
- Handful of fresh herbs: cilantro, chives, mint (chopped)
- 1/4 red bell pepper – diced
- 1 tbsp shredded cheese (optional, but cheddar or feta recommended)
- Salt and pepper to taste
- Oil or ghee for frying

## Instructions:

1. **Whisk the eggs:** In a bowl, mix the eggs with milk, Me’s Way sauce, salt, and pepper. Stir in the herbs, bell pepper, and cheese.
2. **Cook with soul:** Heat a little butter or oil in a pan over medium heat. Pour in the egg mixture and cook for 2–3 minutes, until the edges start to set.
3. **Fold or flip:** Once the omelet begins to firm up, fold it in half or flip it—your call.Z
4. **Plate it up!** Serve immediately, topped with extra fresh herbs or a bonus spoonful of Me’s Way if you’re feeling bold.





### Chapter 3

# Fusion – Where East Crashes the Western Party

If you've got it in your head that Vietnamese food is just rice, noodles, and endless bowls of pho, buckle up. In this chapter, two worlds collide: East brings the umami depth, West slaps on the bacon, cheese, and char grill marks.

Here, bánh mì flirts with the burger, and mac 'n' cheese gets a chili-infused remix. Classics get a street-style glow-up, with Me's Way rolling in like the DJ at a backyard bash—mixing genres, dropping heat, and turning every bite into a fire track.

Think bold contrasts, zero borders—perfect for when you're over the daily grind and craving something that yells “YOLO” louder than your last vacation vlog.

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*This isn't your average burger. It majored in NYC but grew up in Saigon.*

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*In this recipe, Vietnam meets Mexico, shares a tear, pats you on the back... and throws chili into the tortilla.*

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*These aren't just ribs. They've been through a full-on affair with garlic, chili, and smoke.*

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### **Mac & Cheese with Me's Way Chili Oil – Comfort Food with a Kick**

*If mac & cheese is your holy grail, meet its awakened version straight out of a Buddhist daydream.*

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### **Buffalo-Style Chicken with Me's Way Garlic-Chili Twist**

*Americans have their Buffalo wings. We've got their younger, more flavorful cousin—chili-garlic chicken swimming not in butter, but in garlic, lime, and Me's Way sauce.*

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### **Roasted Veggies with Me's Way Chili Glaze – Oven-Fired Heat**

*This is a salute to anyone who knows veggies can pack a serious punch.*



## Chapter 4

# Flavors of Fire – Dishes for the Bold

This isn't the chapter for people who ask, "Is it spicy?"

This is for the ones who ask, "Can it go spicier?"

Here, Me's Way sauce flows freely, and your taste buds are in for something between a catharsis and a chili-fueled marathon.

The dishes in this chapter pack serious heat. They'll warm you up in the dead of winter and turn an ordinary Monday into a culinary rodeo. Perfect for the bold, the chili-obsessed, and those in love with garlic and outrageous flavor.

Time to turn up the heat. Literally.

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### **Beef & Me's Way Chili Stir-Fry – Fire in the Wok**

*This stir-fry doesn't come in politely. It storms into your kitchen with a red-hot wok, spits chili fire, and leaves behind a garlic aroma that hooks you like your favorite binge-worthy show.*

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### **Mango & Chili Salad – Freshness with Attitude**

*Perfect for scorching days, quick lunches, date nights without a stove, or anything that needs to be light yet unforgettable.*

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### **Spicy Coconut Soup with Chili & Lime – Gentle... on the Surface**

*This soup says, "Come cuddle... then I'll burn you from the inside out."*

## 56

### **Spicy Shrimp Noodles & Me's Way–Five-Minute Fire**

*A quick wok dish with soul and edge—like pad thai's wild, tattooed younger sibling.*

## 52

### **Tofu Curry with Me's Way Chili – Calm with a Fiery Soul**

*For anyone craving a no-fuss dinner that still drops a "wow" bomb on your taste buds.*

## 58

### **Me's Way Chili Wings – Wings That Show No Mercy**

*Party-perfect, Netflix-night essential, or that "I don't care about messy fingers" moment. Pro tip: make twice as many as you think you need—they vanish faster than a TikTok trend.*

## 60

### **Chili-Glazed Roasted Veggies – Oven Fire Edition**

*The secret weapon!*





## Chapter 5

# Comfort Food – Cozy and Satisfying

There are days when you just need something warm. Something that doesn't judge. Something that says: stay under the blanket, I got this.

That's what this chapter is all about. Here you'll find dishes made for sweatpants, no guilt, spoon in one hand, show in the other.

But don't worry—Me's Way is here to make sure these comfort classics still come with a little heat..

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## **Pumpkin Soup with Me's Way Garlicky Chili – The Cream That Hugs... Then Burns**

*The perfect soup for crisp autumn nights, “I partied too hard” mornings, or those “I can’t cook but need all the cozy” days.*

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## **Creamed Corn with Jasmine Rice & a Dash of Me's Way – Childhood in a Bowl (Now with Heat!)**

*Like spoonfuls of nostalgia—just with a grown-up kick that says, “Yeah, I like it spicy.”*

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## **Udon Noodles with Veggies & Me's Way Chili-Garlic Sauce – Stir-Fry That Took Self-Defense Lessons**

*Fast, fierce, and oh-so-satisfying—this udon doesn't just fill you up; it puts on a show.*

**70**

## **Braised Tofu over Rice with Me's Way Garlic-Chili Sauce – Vegan Comfort Fit for Royalty**

*Tofu can be boring. Not today. Today it's tender cubes of joy, simmered in sweet-spicy Me's Way sauce, lounging on jasmine rice like a monarch on a cloud.*

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## **Chili-Ginger Meatballs in Me's Way Sauce – Bite-Size Flavor Bombs**

*These aren't your grandma's Sunday meatballs. They're mini explosions of chili, garlic, ginger, and umami—each one a tiny party in your mouth.*



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