

BAHN MI SANDWICHES

Ingredients

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| 4 oz shredded carrots | 1 Tbsp finely minced lemongrass |
| 1 bunch radishes, sliced into thin matchsticks or shredded | 1 tsp grated ginger |
| 1 cup rice vinegar | 1 tsp garlic, pressed through garlic press |
| ½ cup water | Pinch of ground black pepper |
| 3 Tbsp sugar | ½ cup mayonnaise (or kewpie) |
| 1 Tbsp salt | 1 tsp sriracha, or to taste |
| 1 lb pork tenderloin, sliced thinly | Vegetable oil, about 1 Tbsp |
| 3 Tbsp soy sauce, with additional for garnish | 4 medium-size soft French rolls |
| 3 Tbsp brown sugar | Cucumber slices, as garnish |
| 2 Tbsp fish sauce | Jalapeño slices, as garnish |
| | Cilantro leaves, as garnish |
| | Mint leaves, as garnish |

Directions

1. Combine the carrots and radishes in a large container or bowl.
2. Combine the rice vinegar, water, sugar, and salt in a small bowl, stirring until completely dissolved.
3. Pour the mixture over the vegetables, cover, and chill in the refrigerator overnight.
4. Combine the pork slices, soy sauce, brown sugar, fish sauce, lemongrass, ginger, garlic, and black pepper in a large bowl. Toss to coat, cover, and chill in the refrigerator overnight.
5. Combine the mayonnaise and Sriracha in a medium bowl. Set aside.

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Directions, cont.

6. In a cast-iron skillet or grill pan over high heat, drizzle 2 teaspoons of vegetable oil onto the heated surface. Working in batches, add pieces of pork in an even layer, allowing the meat to sear and caramelize for 1 minute, then flipping and cooking for under a minute, until thoroughly charred. Repeat until all the pork is cooked, setting aside cooked portions until finished.
7. Slice the French rolls in half lengthwise. Build the sandwiches by spreading the mayonnaise mixture on both sides, sprinkling a few additional drops of soy sauce over the mayonnaise layer, then adding a layer of pork slices and a generous amount of the pickled vegetables, finishing with garnish of cucumber and jalapeno slices and plenty of cilantro and mint leaves.