

BANH MI SKEWERS

Ingredients

1 cup white or rice vinegar	2 Tbsp minced fresh cilantro
1/4 cup sugar	2 green onions, thinly sliced
1/2 tsp salt	1 Tbsp soy sauce
1 English cucumber, thinly sliced	1 garlic clove, minced
2 medium carrots, thinly sliced	1/4 tsp cayenne pepper
4 radishes, thinly sliced	1 1/2 lbs ground pork
1 cup mayonnaise	2 Tbsp canola oil
1 Tbsp Sriracha chili sauce	1 French bread baguette (10 1/2 oz), cut into 24 slices

Directions

1. In a large bowl, combine vinegar, sugar, and salt; whisk until sugar is dissolved. Add cucumber, carrots, and radishes; let stand until serving.
2. Combine mayonnaise and chili sauce; refrigerate until serving.
3. In another large bowl, combine cilantro, green onions, soy sauce, garlic, and cayenne. Add pork; mix lightly but thoroughly. Shape into 36 balls.
4. In a large skillet, heat oil over medium heat. Cook meatballs in batches until cooked through, turning occasionally.
5. Drain vegetable mixture. On 12 metal or wooden skewers, alternately thread vegetables and meatballs; start and end each skewer with a baguette slice. Serve with Sriracha mayonnaise.

Serves 12

Source: *Taste of Home* online magazine (June/July 2024)