

GRILLED PORK BÁNH MÌ

This recipe was contributed by Ali Khan (@alikhaneats).



INGREDIENTS

- 1 pound of boneless pork loin, sliced thin (approximately ¼-inch thick)
- Pork marinade (see below)
- Very fresh French baguettes (24")
- Mayonnaise
- Vietnamese Patê (available at Asian grocery stores)
- Pickled carrot and daikon (see below)
- Fresh cilantro, rinsed and trimmed
- 1-2 thinly sliced jalapeño
- Sriracha
- Maggi sauce (available at Asian grocery stores)

For pork marinade:

- 2 tablespoons minced lemongrass
- 2 tablespoons sugar
- 2 tablespoons fish sauce
- 1 tablespoon soy sauce
- 2 tablespoons minced shallot
- 2 tablespoons minced garlic
- 2 tablespoons canola oil

For pickled carrot and daikon:

- ½ pound carrot
- ½ pound daikon
- 1 tablespoon salt
- ½ cup lukewarm water
- 5 tablespoons sugar
- 4 tablespoons white vinegar

Servings:

4

DIRECTIONS

Step 1: Marinate the pork

1. Combine minced lemongrass, sugar, fish sauce, soy sauce, minced shallot, minced garlic and canola oil in a bowl and mix well.
2. Add pork and massage marinade into the meat.
3. Cover and refrigerate pork overnight.

Step 2: Make the pickled carrot and daikon

1. Julienne carrots and daikon and place in a bowl.
2. Sprinkle with salt and mix.
3. Knead the vegetables for a few minutes while squeezing water out.
4. Rinse under cold water in a colander.
5. Place vegetables in a bowl or glass jar.
6. Mix water, sugar and white vinegar and pour over vegetables. Refrigerate overnight.

Step 3: Cook the pork

1. Heat a grill or grill pan to medium-high heat.
2. Remove pork from marinade, shaking off excess liquid.
3. Cook pork for 2-4 minutes on each side, till well charred and cooked through. Place on a clean cutting board to rest.

Step 4: Build the sandwiches

1. Split baguette into six-inch portions. Slice down the middle without cutting all the way through.
2. Spread both sides generously with mayo and, if using patê, add a layer of patê as well.
3. Carve the pork at an angle and add the slices to the bottom half of the baguette.
4. Shake off the excess brine of the pickled carrot and daikon and then layer the carrot and daikon on the bottom half of the baguette.
5. Add cilantro and thinly sliced jalapeños and then drizzle Sriracha as well as a few drops of Maggi sauce. Enjoy your bánh mì!