



## **LEMONGRASS PORK BANH MI** *(serves 4)*

Recipe by Mai Nguyen

*Vietnamese (4) or French (2) Baguettes*

*Lemongrass Pork (recipe below)*

*Daikon and carrot pickle (recipe below)*

*Cucumber (sliced lengthwise)*

*Cilantro*

*Jalapeños (sliced lengthwise)*

*Mayonnaise*

*Maggi or Soy sauce*

*Salt and pepper to taste*

- Slice the cooked pork into thin strips.
- Toast the baguette and slice in half lengthwise (ensuring the baguette is still connected on one side).
- Spread mayonnaise on the top side of the baguette.
- Starting from the bottom, layer the sliced pork, cucumber, daikon & carrot pickles, jalapeño, and finally the cilantro.
- Finish with a few dashes of Maggi and salt and pepper to your taste.

## **LEMONGRASS PORK**

*1 lb boneless pork shoulder (1/2 inch slices)*

*2 tbsp sugar*

*2 tbsp fish sauce*

*1 tbsp soy sauce*

*2 tbsp lemongrass (finely chopped)*

*2 cloves garlic (minced)*

*1 shallot (finely chopped)*

*1 tsp black pepper*

*2 tbsp vegetable oil*

- Combine all ingredients for the marinade, then add the pork, and marinate for at least 1 hour.
- Preheat your oven to 350 F, or preheat your grill.
- \*Place pork on a wire rack on a baking tray and place in the preheated oven. Alternatively cook it on your grill.
- Cook until the pork has reached an internal temperature of 65 C / 150 F.
- Let the pork rest for 10 minutes before slicing.

\*Whenever possible, grill the pork to achieve the best flavor.

## **DAIKON & CARROT PICKLE**

*1 small daikon*

*2 large carrots*

*2/3 cup sugar*

*2 tsp salt*

*1 1/2 cups distilled white vinegar*

*1/2 cup water*

- Peel the daikon and carrots then slice them lengthwise into thin slices and cut the slices lengthwise into long strips
- In a pot combine the sugar, salt, vinegar, and water and heat until the salt and sugar have dissolved.
- Pour the pickling liquid over the daikon and carrot. Transfer the pickles into a jar, and place in the fridge for at least an hour before using.
- The pickles will last in your fridge for up to one month.

## **EQUIPMENT**

Cutting board and knives

Pot

Jar/sealable container

Instant read thermometer

Wire rack and baking tray

Vegetable peeler