

Vietnamese Sandwich

Source: chow.com

For the pork:

- 10 cups simmering water
- 1/2 cup kosher salt
- 1/2 cup granulated sugar
- 3 medium garlic cloves, peeled
- 2 medium serrano chiles, crushed
- 1 tablespoon black peppercorns, cracked
- 3 pounds boneless pork butt

For the pickled carrots:

- 1/2 cup distilled white vinegar
- 1/2 cup granulated sugar
- 1 teaspoon kosher salt
- 1 1/2 cups peeled and coarsely shredded carrots (from about 3 medium)

To assemble:

- 2 Vietnamese or French baguettes (not sourdough)
- 6 tablespoons homemade or high-quality store-bought mayonnaise (see Game Plan note)
- 10 ounces pork pâté (optional)
- 1 large English cucumber, halved crosswise and sliced lengthwise into 1/8-inch-thick pieces
- 1/2 cup packed fresh cilantro leaves
- 4 jalapeños, sliced lengthwise into 1/8-inch-thick pieces
- 4 teaspoons light soy sauce
- Toothpicks, for serving

Total Time: 3 hrs 45 mins, plus brining time

Active Time: 35 mins

For the pork:

1. Pour 2 cups of the simmering water into a 6-quart heatproof container with a tightfitting lid, then remove the remaining water from heat. Add salt and sugar to the heatproof container and stir until dissolved. Add garlic, chiles, peppercorns, and pork. Top with remaining 8 cups of now-tepid water to fully cover the meat. Submerge the meat if necessary by filling a resealable bag with water and placing it on top. Cover

and refrigerate 12 hours or overnight.

- 2When the pork is ready, remove from the liquid, rinse, pat dry with paper towels, and place fat side up in a roasting pan. Allow to come to room temperature for about 30 minutes. Meanwhile, heat the oven to 400°F and arrange a rack in the middle. Roast pork until the internal temperature reaches 165°F, about 1 hour 45 minutes. Let cool to room temperature, at least 45 minutes, then slice thinly, about 1/8 inch thick.

For the pickled carrots:

- 1Combine vinegar, sugar, and salt in a small saucepan over medium heat. Once sugar and salt have dissolved, remove from heat, add carrots, and stir to coat in pickling mixture. Let stand until carrots have softened, at least 30 minutes or overnight. Drain well and set aside.

To assemble:

- 1Slice off the top 1/3 of the baguettes lengthwise and set aside. Remove enough of the bottom interiors so that the filling can fit easily.
- 2Spread 1 tablespoon of the mayonnaise on each baguette's upper 1/3 and 2 tablespoons on each bottom. Crumble half of the pâté (if using) on each bottom section, then top with sliced pork (there may be some left over), cucumber, cilantro leaves, pickled carrots, and jalapeños. Sprinkle each sandwich with soy sauce and close with the upper parts of the baguettes. Place 10 toothpicks approximately 1 inch apart to secure the sandwiches and slice into about 10 (1-1/2-inch) pieces. Serve.

Beverage pairing: Tiger Beer, Singapore. Banh mi are wonderful street food and could be washed down by any number of beverages. But a light lager such as Tiger from Singapore—which is found all over Vietnam—is a good choice. Its thirst-quenching rush of bubbles will refresh the palate and salve the heat (if you put a lot of chile on the bun).

Revision #1

Created 7 July 2020 18:04:02 by TehFishey

Updated 26 November 2024 20:22:48 by TehFishey