



## Pork Banh Mi

Banh Mi, the Vietnamese word for bread, is a classic sandwich of a crisp, fluffy baguette, savory pork, and bright, vibrant pickled vegetables. Starting with Pine Street Market Pulled Pork, that has been pre-roasted overnight, makes this a quick, flavorful dish.

Serves 4-6

### INGREDIENTS

- ½ cup Carrot, shredded or sliced thin
- 1 Cucumber, sliced paper thin
- ½ Red Onion, sliced thin and soaked in cold water for 10 minutes
- 3 tbsp Rice Wine Vinegar
- 1 tsp Sugar
- ½ tsp Red Pepper Flake
- ½ tsp Kosher Salt
- 1-pound Pine Street Market Pulled Pork
- 3 tbsp Hoisin Sauce
- 1 tbsp Fish Sauce
- 2 Garlic Cloves, minced
- 1 Baguette, cut into 4-6 equal pieces and sliced lengthwise to open like a hotdog bun
- ¼ cup Dukes Mayonnaise
- ½ cup Cilantro Leaves
- 1 Jalapeno, sliced into rings

### PREPARATION

- Preheat oven to 350°F
- In a large mixing bowl, combine carrot, cucumber, onion, 2 tbsp vinegar, sugar, pepper, & salt. Stir to combine and rest on the countertop for 15 minutes. Taste for seasoning.
- While the vegetables are marinating, place the pork, hoisin, fish sauce, 1 tbsp vinegar, & garlic in a small saucepan over medium heat. Bring to a simmer and reduce the heat to low and cook for 10 minutes. As the pot simmers, break up the pork with a spatula, add a splash of water if the pot gets too dry. Taste for seasoning.
- Toast the bread in the oven for 10 minutes. To assemble: spread the mayonnaise on the inside of the bread, add an even layer of the pork, top with pickled vegetables, cilantro, and jalapeno. Enjoy!