

VIETNAMESE PORK SANDWICH

F EASY

Last Modified: 11/27/2016

PREP: 1 Hr 30 Min
COOK: 50 Min
STOVETOP

SANDWICH

MAKES 6 SANDWICHES

QUA	MEASURE	INGREDIENT	PROCESS
2	Pounds	Ground Pork	
2	Tbsp	Vegetable Oil	
2	Cups	Yellow Onion	1/4" Dice
1 1/2	Tbsp	Fresh Ginger (Peeled)	Grated
8	Cloves	Garlic	Minced
2/3	Cup	Chicken Stock (Swanson)	
1/4	Cup	Fish Sauce (Three Crabs)	
3/4	Cup	Hoisin Sauce (Koon Chun)	
1/2	Tsp	Ground Black Pepper	
6	6 Inch	Hoagie Rolls	
2	Large	Jalapeno Peppers (Seeded)	Julienned
1	Bunch	Fresh Coriander Leaves (Cilantro)	Chopped
1/2	Cup	Salted Roasted Peanuts	Chopped

PICKLED VEGETABLES

1 1/2	Cups	Distilled White Vinegar (Heinz)	
1/2	Cup	Water	
4	Tbsp	Granulated Sugar	
2	Tbsp	Kosher Salt	
2	Cups	Daikon Radish (Scrubbed)	Julienned
1	Cup	Carrot (Scrubbed)	Julienned
1/2	Seedless	Cucumber (Peeled & Seeded)	Julienned

VIETNAMESE SPICY MAYONNAISE

1	Cup	Mayonnaise (Hellmann's)	
1 +/-	Tbsp	Sriracha Hot Chili Sauce (Huy Fong)	To Taste
1/2	Tsp	Sesame Oil (La Tourengelle)	

PREPARATION

FACTOID	A Daikon Radish is a long thin Carrot shaped white Radish. ANY other will do here as an acceptable substitute.
HINTS	A hint for making nice, even Julienned Vegetables is to first run them through a Mandolin Slicer set to cut about 1/8 inch thick slices. Then, slice the Vegetable Slices into 1/8 inch wide straws. Or purchase yourself a handy dandy tool that cuts them (See Pictures). Got mine (& Garry's) at Bed, Bath & Beyond in Flint, MI.

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TOOLS	<ol style="list-style-type: none"> 1) Small Mixing Bowl 2) Large Stainless Steel Skillet 3) Small Saucepan & Lid 4) Mandolin Slicer 5) Fine Wire Strainer
PREP	<p>DISH</p> <ol style="list-style-type: none"> 1) Dice the Yellow Onion and set it aside. 2) Peel and grate the Ginger and set it aside. 3) Mince the Garlic Cloves and add them on top of the Ginger. 4) Seed and Julienne the Jalapeno Peppers and set them aside. 5) Chop the Cilantro Leaves and set them aside. 6) Chop the Peanuts and set them aside.
PREP	<p>PICKLED VEGETABLES</p> <ol style="list-style-type: none"> 1) Julienne the Daikon Radish and set it aside. 2) Julienne the Carrot and add it on top of the Radish. 3) Julienne the Cucumber and add it on top of the Radish.
1	<p>PICKLED VEGETABLES: Heat the Vinegar, Water, Sugar and Salt in a small saucepan over medium heat until the Sugar and Salt are completely dissolved. Add in the Daikon Radish, Carrots and Cucumber Straws to the hot Vinegar Mixture, stir to mix well. Turn off the burner, cover and allow it to steep for at least an hour.</p>
2	<p>PICKLED VEGETABLES: In a fine wire strainer, drain the Pickled Vegetables and set it aside. Reserving 1/2 Cup of the Pickling Liquid. Discard any remaining Pickling Liquid.</p>
3	<p>MAYONNAISE: Whisk together all of the listed ingredients and taste to see if it needs a little more Hot Sauce. Adjust to taste as required. Vietnamese food IS HOT!</p>
4	<p>PORK: Heat the Canola Oil in a large straight sided skillet over medium heat. Add in the Onions and cook them until slightly softened, 4 to 6 minutes. Add in the Ginger and Garlic and cook it for another 2 minutes. Add the 1/2 Cup of reserved Pickling Liquid from the Pickled Vegetables and boil until it's reduced by half, 4 to 6 minutes.</p>
5	<p>PORK: Add in the Chicken Broth, Fish Sauce, Hoisin Sauce and Black Pepper and stir to combine. Simmer the mixture until reduced and nicely thickened, 10 to 15 minutes. Add in the Ground Pork, breaking up the Meat with the back of a wooden spoon or spatula, and cook until the Pork is cooked through, 6 to 8 minutes.</p>
SERVE	<p>BUILD THE SANDWICH: Preheat the oven to 350 degrees. Heat the unsliced Hoagie Rolls for 5 minutes, to crisp the crust and soften the interior. Slice the Hoagie Rolls open, but keep them hinged. Spread a little of the Vietnamese Spicy Mayonnaise on the bottom half of the Roll, place some of the Pork Mixture on top of that, top with some Pickled Vegetables, fresh Jalapenos, Cilantro Leaves, and finish it with the Chopped Peanuts. Close your eyes and enjoy this first class ticket to Saigon.</p>