



## PORK BANH MI SANDWICH

This sandwich is a perfect way to add a global flair to any menu. Layering pickled vegetables, fresh cilantro, bold sauces and our double rubbed pork.

**Yield:** 1 Sandwich



## INGREDIENTS

1/2 C	Rice vinegar
1/4 C	white sugar
1/4 C	Water
1/4 C	carrots, cut into matchstick
1/4 C	Diakon radish, cut into matchstick
1/4 C	Red onion, thinly sliced
10 oz	<b>RICH'S</b> Hickory Smoked Pulled Bar-B-Q Pork Seasoned, 2 5-Lb Bags (#09067)
1 Pinch	garlic salt
	Garlic salt & pepper to taste
1 Item	<b>RICH'S</b> 7.5" Long French Sandwich, 72 Count (#22201)
4 tbsp.	Mayonaise
1 tsp.	Hoisin sauce
1 tsp.	Sriracha
1 tbsp.	Fresh Cilantro Leaves
1 Item	Jalapeno, sliced thin
	Lime Wedges, if desired

## DIRECTIONS

- 1 Combine rice vinegar, sugar, and water in a saucepan. Bring to a boil over medium heat, stirring until sugar has dissolved, about 1 minute. Allow the mixture to cool.
- 2 Place carrot, radish, and onion in a bowl. Pour in cooled vinegar mixture and let marinate at least 30 minutes.
- 3 While vegetables marinate, season pork with garlic salt and pepper. and warm on flat top grill or sauté pan
- 4 Slice baguette in half lengthwise. Pull out the soft center of the bread, leaving a cavity for the fillings.
- 5 Set an oven rack about 6 inches from the heat source and preheat the broiler. Lightly oil a slotted broiler pan and Lightly toast baguette under the broiler, 2 to 3 minutes.
- 6 Drain off excess vinegar mixture after vegetables have marinated.
- 7 To assemble the sandwich, spread each half of toasted baguette with sandwich spread . Layer pork on the bottom half of the bread. Top with cucumber, drained pickled vegetables, cilantro, and jalapeno. Squeeze lime wedge over fillings and cover with top half of baguette. cut & serve