

Banh Mi

<http://userealbutter.com/2013/06/17/vietnamese-banh-mi-sandwich-recipe/>

1 lb. pork loin chops or pork loin
4 tbsps soy sauce
2 tbsps fish sauce
2 tsps brown sugar
1/2 tsp chili garlic paste
3 cloves garlic, smashed
4 shallots, sliced
2 tbsps peanut oil (if pan frying the pork)
1 long baguette of crusty french bread
4 oz. pâté
2 cups [Vietnamese pickled carrots and daikon radish](#)
1-2 cups fresh cilantro

Prepare the pork: Carefully cut the pork loin into 1/4-inch thick slices (I managed about 3-4 slices from each chop). Combine the soy sauce, fish sauce, brown sugar, chili garlic paste, smashed garlic, and sliced shallots in a ziploc bag or a medium bowl. Add the pork slices, seal or cover, and let marinate for 1-4 hours in the refrigerator. If grilling, skewer the marinated pork and cook over medium-high or high heat for 3-4 minutes. Flip the skewers and cook another 3-4 minutes. If you aren't grilling, you can heat the peanut oil in a large, wide sauté pan over high heat and add the pork in a single layer when the oil is hot. Let cook for 3 minutes, then flip the pieces over and cook for another 3 minutes. Remove the pork from the grill or sauté pan.

Assemble the banh mi: Cut the baguette into four equal pieces. Slice each piece lengthwise. Lightly toast the bread in the oven or on the grill (enough for the outside to crisp, but the inside remains soft). For each sandwich, spread an ounce (about 2 tablespoons) of pâté on one of the slices of bread. Layer a few slices of pork, Vietnamese pickled daikon radish and carrots, and several sprigs of fresh cilantro. Top with the other half of bread and serve. Makes 4 medium banh mi sandwiches.