

Pork Bahn Mi with Homemade Pickled Vegetables



Amounts will vary based on how many sandwiches you intend to make. 1lb pork roast usually makes 3-4 sandwiches.

Brine:

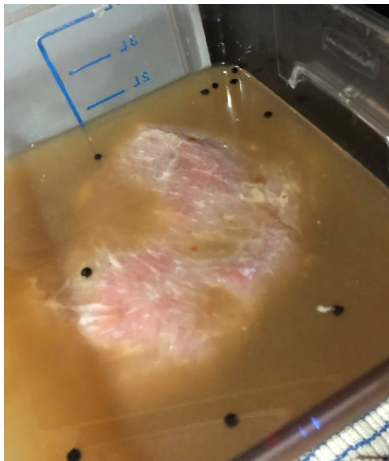
For about a **1 lb pork Sirloin Roast** (you can use pork chops, or another cut of pork if you would like. You could also use chicken breast with the same brine if you do not eat pork).

Brine meat 24 hours ahead of time;

- 2 cups apple juice (the unsweetened/unfiltered works best)
- 1 tbs red pepper flakes
- 1 tbs black pepper corns, whole
- 1 tbs course sea salt
- 1/4 cup brown sugar

Place all above ingredients in a pot and simmer until all sugar and salt is broken down, whisking often. Add 2 Cups ice to cool mixer. When mixer is completely cool, pour over pork in airtight container. Leave in refrigerator for 24 hours.

Take out of refrigerator 1 hour prior to cooking. You can grill or roast the pork to a medium well doneness (145 degrees internal temp) and let stand for 5 mins before slicing.



Pork Bahn Mi with Homemade Pickled Vegetables

Vegetables to be pickled at least 24 hours ahead of time but can be made and put in the refrigerator for use up to a month+. One you have a full jar of pickles made for each vegetable you can make this 3-4 times/meals before you run out.

- jalapeño peppers - slice, with seeds, into 1/2 inch pieces
- carrots - cut into thin sticks

- daikon radish - cut into thin sticks
- 1 mason jar for each type of vegetable

Pickling Liquid - for 3 small mason jars (one for each type of vegetable above)

- 1 1/2 cups Water
- 1 1/2 cups white vinegar
- 1 tbs mustard seeds
- 2 tbs sea salt
- garlic cloves - about 3-4 per pickling jar
- Hold Aside - Large bunch of fresh dill

Heat all above ingredients (except fresh dill) in a pot until they come to a boil.

Place a large bunch of fresh dill in bottom of mason jars. Add vegetables that were cut up in previous step to fill the jar, leaving space for the pickling liquid.

Pour hot pickling liquid over the vegetables in the jar to cover. Be sure to add some of the mustard seeds and garlic to the jars with the liquid. Let stand until room temperature and then cover with Lid and put in refrigerator.



This is a double sized jar of jalapeños and small jar of Daikon.

Other ingredients:

- Fresh Cilantro - sprigs without stems
- chopped garlic
- mayonnaise
- black pepper

Pork Bahn Mi with Homemade Pickled Vegetables

Prep for Eating:

Mix Mayo, black pepper to taste and chopped garlic to taste in a small bowl.

Slice warm pork thinly, slice vegetables in thinner pieces. Place on crispy light Italian roll (Publix sub rolls work well, or their Cuban bread) with fresh cilantro and garlic mayo.

ENJOY!