



FINCH + FENNEL

Brined Pork Bánh Mì

BRINED PORK INGREDIENTS:

1 c F+F Spiced Brine Blend
¼ c Brown Sugar
2 Bay Leaves
1 Ginger Root, sliced
1 Stalk of Lemongrass
1 Orange, sliced
1 Lemon, sliced
Red Chili Flakes
Pork Loin or Chops
Handful of Cilantro (& stems)
Salt & Pepper, to taste

BÁNH MÌ MAYO INGREDIENTS:

1 Tbsp Soy
1 Tbsp Fish Sauce
1 Tbsp Sriracha or Hoisin
¼ c Mayonnaise
2 Tbsp Fresh Lime Juice

BÁNH MÌ INGREDIENTS:

1 Carrots, julienned
1 Cucumber, julienned
2 Green Onions, chopped
¼ c Purple Cabbage, chopped
1-2 Cilantro Stems
White Bread Baguette



DIRECTIONS:

1. The night before cooking, bring 2 quarts of water to a boil. Remove from heat & add 1 cup of F+F Spiced Brine Blend, brown sugar, bay leaves, ginger, garlic, lemongrass, orange, lemon, chili flakes & cilantro. Stir well to dissolve the brine salts.
2. Let the liquid cool completely, & then add in your desired cut of pork. Cover it & let it sit refrigerated overnight, or for at least 12 hours.
3. Once brined overnight, remove the pork from the brine & pat it completely dry. Season with salt & pepper.
4. Bake at 375°F for 20 minutes, then reduce to 350°F & cook until internal temp has reached 145°F. Allow to cool for at least 20 minutes.
5. For the mayo, combine soy, fish sauce, sriracha or hoisin, mayonnaise & lime juice.
6. Julienne the carrots & cucumber, chop up green onions & cabbage, and pick the cilantro leaves off the stems. so they are ready to assemble into sandwiches. Thinly sliced the cooled pork.
7. Spread mayonnaise sauce on the bottom of the bread, then layer the pork & top with chopped veggies.

Enjoy!

