

# Bahn Mi

June 10, 2020 | CHEF VEE, COOKING SCHOOL HEAD CHEF



*When I think of pickling foods or pickles in my food, my mind goes straight to a Bahn Mi sandwich! If you never had one and don't know how to make it, follow this recipe. It's actually easier than you think. I love a steak Bahn Mi, but you can make it chicken or shrimp or just all veggies. This sandwich is a gem of sandwiches!*

*Serves: 4 Total cook time after marinade: 20 minutes*

- *Skirt Steak or any steak or protein you can get*
- *1-inch piece of ginger, peeled and coarsely chopped*
- *3 Tablespoons fish sauce*
- *1 Tablespoon brown sugar*
- *1/4 teaspoon ground black pepper*
- *1 medium carrot, peeled and julienned*
- *1/3 cup white vinegar*
- *2 Tablespoons Sugar*
- *1 teaspoon granulated sugar*
- *1/2 cup mayonnaise*
- *1 teaspoon kosher salt*
- *1 - 2 Tablespoons Siraracha (or other prepared chili garlic sauce)*
- *1 scallion, thinly sliced*
- *2 10-inch baguettes*

- *1/2 cup fresh cilantro*
- *1/2 English cucumber, thinly sliced*
- *1 jalapeño, thinly sliced*

Directions:

Cut the Skirt Steak into 2-inch long pieces and set aside.

Combine ginger, fish sauce, brown sugar, and black pepper to a bowl and stir in fish sauce, brown sugar, and black pepper. Pour marinade all over steaks, cover and let marinate in the refrigerator for ½ hour, or overnight. The longer it sits in the marinade the better!

Combine carrot, vinegar, sugar and salt together in a small bowl. Set aside to let pickle for at least 2 hours or refrigerated overnight. Drain before using. (This is great for indoor or outdoor grill, skillet is just fine too) Prepare the grill for medium-high heat.

Brush the cooking grates clean and lightly oil. Grill the steaks over direct high heat 3 – 4 minutes per side for medium rare. Go a few minutes longer if you like medium. Transfer steaks to a plate and loosely cover with foil and set rest for 5 minutes. Thinly slice steaks against the grain. (remember as it sits and rest it will do carry over cooking while tented)

Meanwhile, stir mayonnaise, siracha to taste and then scallion together in a small bowl, set aside.

Cut each baguette in half crosswise, you will have four total pieces, then cut split half in half horizontally.

To assemble, spread some of the chili mayonnaise on the cut sides of each baguette. Tuck some of the meat into the sandwich and top with some cilantro leaves, a few cucumber slices, a few jalapeño slices, and some drained carrots. I really love pickling my jalapenos and cucumbers too! FYI....the meat marinade is so good that if you do not want to stuff it in bread for a bahn mi, make your favorite salad or roast potatoes or veggies and you have a meal! Either way you make it, I know you will enjoy!