

PORK BAHN MI WITH SPICY MAYO



Ingredients

Servings: 4

- 2/3 cup light mayonnaise
- 2 scallions, chopped
- 2 tablespoons sriracha
- 1 pound ground pork
- 1/4 cup basil, finely chopped
- 4 garlic cloves, minced
- 3 scallions, finely chopped
- 2 tablespoons fish sauce
- 2 tablespoons sugar
- 2 teaspoons cornstarch, divided
- 1 teaspoon black pepper
- 2 cups carrots, grated
- 2 cups daikon, grated
- 1/4 cup unseasoned rice vinegar
- 1/4 cup sugar
- 2 tablespoons sesame oil
- 4 baguettes (8 to 10 inches) or cut 8- to 10-inch pieces of French bread
- 1 jalapeño, thinly sliced (optional)
- 2 bunches fresh cilantro, washed and large stems removed

Side dishes

- Asian Slaw (from recipe)
- Taro Chips

- Heat the oven to 375 F.
- Stir the mayonnaise, 2 chopped scallions and 1 tablespoon of sriracha in a bowl. Cover and chill the spicy mayonnaise.
- Combine the pork, basil, garlic, 3 chopped scallions, fish sauce, 1 tablespoon sriracha, sugar cornstarch, 1 teaspoon of salt and 1 teaspoon of pepper in a bowl.
- Cover a baking sheet with parchment paper. With moistened hands, roll the meatballs using 1 tablespoon of the pork mixture for each meatball. Place on the baking sheet. Cover and chill for at least 1 hour or overnight.
- Cook the meatballs for 20 to 30 minutes or until the internal temperature reaches 165 F.
- Toss the carrots, daikon, vinegar, sugar, 1 teaspoon salt and the sesame oil in a bowl. Let sit at room temperature for 1 hour, tossing occasionally.
- Cut each baguette horizontally in half. Pull out some of the soft part of the bread from each (leave a 1/2-inch-thick shell). Spread the hot chili mayo over each piece of bread. Arrange the jalapeños (if using), then the cilantro sprigs, in the bottom halves. Divide the meatballs evenly on the bottom of the bread. Drain the vegetables and place on top of the meatballs. Press the baguette tops on.

