



Vietnamese Wonder® Banh Mi Sandwich (Cold Cut Filling)

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Ingredients

For pickling the Carrots and Daikon:

- 2 Daikon
- 2 Carrots
- ½ tablespoon Salt
- 4 tablespoon White Sugar
- 4 tablespoon Vinegar

For the sandwich:

- Wonder® White Hot Dog Buns
- Pickled Carrots and Daikon (Đô chua)
- Cucumber Slices
- Jalapeño Slices
- Cilantro
- Vietnamese Chả Lụa (pork, sandwich slices)
- Head Cheese (slices)
- 1-2 of your favourite cold cuts (ham, turkey, etc., sandwich slices)
- Pork Liver Pate (you can get an herb one to add extra flavour to the sandwich)
- Vietnamese Mayonnaise (Sôt Bơ Trứng)

How to Make

 Prep Time: **30 mins** | Cook Time: **5 mins** | Total Time: **35 mins**
(pickling – 1 hour up to 2 days)

To pickle the Carrots and Daikon:

1. Peel daikon and carrots, julienne into matchsticks. Place in a bowl and coat with salt. Let soak for about 10 minutes. Then rinse to remove salt, squeeze out any extra moisture. Add to a jar.

2. To make vinegar for pickling: Boil ½ cup of water, add 4 tbsp of white sugar, mix to dissolve, then add 4 tbsp of vinegar. Mix again. Note sugar/vinegar ratio can change depending on whether you want your pickled vegetables sweeter or tangier.

3. Pour into the jar to just submerge veggies. Place the lid on and store at room temperature for approximately 2 days.

To make Vietnamese Mayonnaise:

1. Slowly add drops of ½ cup of neutral cooking oil (like a canola or vegetable) to 1 egg yolk and mix

until oil binds with egg and forms creamy mayo consistency.

2. Mix in ½ tsp salt, ½ tbsp sugar, ½ tsp garlic powder (or fresh minced garlic).

3. Regular mayonnaise or butter also works as an alternative.

To assemble the Sandwich:

1. Toast the Wonder® White Hot Dog Buns to get an extra crunch / crusty texture on the outside but with a soft inside.

2. Open bun and spread mayo on one half and pate on the other half.

3. Layer on your cold cut meats.

4. Add pickled daikon and carrots.

5. Top with sliced cucumbers, cilantro and Jalapeño.

6. Close and enjoy!