



*Globally Inspired Flavor Solutions®*

## Pork Banh Mi Sandwich with Sriracha Style Chili Aioli

INGREDIENTS	MEASUREMENTS
Honey	1 tbsp.
Asian Fish Sauce	¼ cup
Sugar	2 tbsp.
Black Pepper, freshly ground	1 tsp.
Scallions, white and tender green parts only, thinly sliced	6
Garlic Cloves, thinly sliced	2
Pork Tenderloin, thinly sliced	1 ½ lbs.
Six 8" rolls or 2 Baguettes, cut into 8" sections and split lengthwise	
Sriracha Style Chili Aioli (recipe below)	3 tbsp.
Vegetable Oil, for grilling	2 tbsp.
Seedless Cucumber, cut into 2" x 2 ½" matchsticks	½
Cilantro Sprigs, loosely packed cups	4 tbsp.
Pickled Carrots (recipe below)	3 tbsp.
SupHerb Farms Fusions® Sriracha Style Chili Paste	¼ cup
Mayonnaise	2 cups
Distilled White Vinegar	1 cup
White Sugar	1 cup
Salt	1 tsp.
Carrots, shredded	1 cup

### SRIRACHA STYLE CHILI AIOLI PREPARATION

1. Mix mayonnaise and SupHerb Farms Fusions® Sriracha Style Chili Paste in bowl and chill.

### PICKLED CARROTS PREPARATION

1. Mix vinegar, white sugar, salt and shredded carrots in a bowl. Cover and refrigerate for 24 hours.

### PORK BANH MI SANDWICH PREPARATION

1. In a blender, purée fish sauce with honey, sugar, pepper, scallions and garlic.
2. Transfer the marinade to a bowl, add the pork and toss. Refrigerate for 2 - 4 hours.
3. Thread the pork through the top and bottom of each slice onto 12 bamboo skewers.
4. Spread the Indonesian aioli onto rolls. Light a grill and oil the grates. Brush the pork with oil and grill over high heat, turning until just cooked, about 4 minutes.
5. Place 2 skewers in each roll, close roll and remove skewers.
6. Top with cucumber, cilantro and pickled carrots.