

Recipe Slow Braised Pork Belly Banh Mi

Recipe Courtesy of Edgewater Café

description

Banh Mi is a traditional Vietnamese Street Sandwich. The proteins vary quite a bit but pork is very traditional. Chef Matt Sharp's take on this was to marinate the pork belly in a soy, garlic, lime juice and red chili puree overnight and then cook it for 24 hours at 155F. It produces a very tender slice of belly that can be crisped in a frying pan. The two sauces on the sandwich are cilantro aioli and nuoc cham.

Carnitures on the sandwich are leaf lettuce, gherkin pickle slices, sliced jalapeno and cilantro leaves. The Asian slaw is red and green cabbage dressed in olive oil, lime juice and salt.

