

# RECIPE CARD

BY CHEF *MARIA MARTINEZ*

## PORK BANH MI SLIDERS

### INGREDIENTS

#### *Sliders:*

- 2 lbs ground pork
- Brioche slider buns
- Sliced jalapeños
- Pickled daikon and carrots
- Sliced cucumbers
- Fresh cilantro
- Sriracha mayo

#### *Marinade:*

- 2 Tbsp lemongrass, minced
- 2 Tbsp garlic, minced
- 4 Tbsp soy sauce
- 2 Tbsp fish sauce
- 4 Tbsp oyster sauce
- 2 Tbsp honey
- 2 Tbsp brown sugar
- 2 Tbsp oil

### PROCEDURES

1. In a bowl, combine all marinade ingredients and mix well.
2. Measure out 4 oz of marinade, using 2 oz of marinade per pound of pork.
3. In another bowl, mix the marinade and ground pork until well combined.
4. Form patties by rolling the mixture into balls and shaping with your hands. Adding a little oil to your hands will help prevent the pork from sticking.
5. Cook the pork patties in a pan or on a griddle over medium heat, covered, flipping occasionally to prevent burning. Use an internal thermometer to ensure the pork reaches 160°F. While the pork is cooking, toast your buns.
6. To build, spread sriracha mayo on both sides of the bun. Add the patty, then top with jalapeño, cucumber, daikon, carrots, and cilantro. Enjoy!

\*You can find lemongrass, daikon, and most of the ingredients at your local asian market. (Lee Lee's, LAMS, etc)

# SRIRACHA MAYO

## **INGREDIENTS**

- 1 cup mayonnaise
- ¼ cup hoisin sauce
- 1½ Tbsp sriracha
- Salt, to taste

## **PROCEDURES**

Combine all ingredients in bowl and add salt to taste last.

# PICKLED DAIKON & CARROTS

## **INGREDIENTS**

- ½ cup daikon, julienned
- 2 cups carrots, julienned
- ½ cup white vinegar
- 1 Tbsp sugar
- ½ cup water
- 1 tsp salt (for brine)

## **PROCEDURES**

1. Wash and peel the skin off the daikon and carrots.
2. Using a mandolin or knife, julienne the daikon and carrots.
3. Sprinkle about 2 Tbsp of salt over the vegetables and let sit for about 30 minutes. Once time is up, rinse off the salt and dry with a paper towel.
4. In a pot, combine the white vinegar, water, sugar, and salt to make the pickling brine. Bring to a boil and cook until the sugar has dissolved.
5. Once done, add the vegetables to a heat-safe container and pour the brine over them until they are fully submerged. Leave on the counter until the brine has completely cooled. The longer they sit before using, the more flavorful they will be.