



## WILD BÁNH MÌ

---

### THE BEST SANDWICH EVER

---

Wild Bánh Mì is a delicious Vietnamese sandwich filled with barbecued summer buck, fresh and pickled veggies and a spicy mayo. You can make this in many different ways.

## WILD BÁNH MÌ

---

### Ingredients

#### For the Marinade:

- Wild meat (this is back leg of a buck)
- 2 tbs. soy sauce
- 2 tbs. fish sauce
- 1 tbs. sesame oil
- 1 tbs. sugar
- 1/2 red onion
- 2 garlic
- Salt & pepper

#### For the Filling:

- Pickled carrot and radish sticks
- Fresh cucumber
- Chili
- Fresh coriander
- Baguette

#### For the Spicy Mayo:

- Mayo
- Spring onions
- Hoisin sauce
- Sriracha sauce

 30 min.

### Method

In a small bowl, whisk together soy sauce, fish sauce, sesame oil, sugar, chopped onion and garlic, salt and pepper. Add meat to a resealable zip lock bag or large bowl and pour the marinade on top. Marinate for at least 2 hours or overnight.

Now, for the filling. Give the carrots and radishes a quick pickle. To start, cut the carrot and radishes in matchsticks and place them into small bowl. Mix together 200ml warm water and 200ml vinegar, sugar and 2 tbsp salt until the sugar and salt have dissolved. Cover the bowl with cling film and leave for at least 1 hr or up to 3 days. Will keep for 1 week in the fridge.

Let's work on the spicy mayo. Chop the spring onions and mix together in a small bowl with mayo, Hoisin sauce and Sriracha Sauce. Done.

Now that all the ingredients for the sandwich are ready, let's grill the meat. Wait until the flames have died off and the charcoal has turned grey. Place the meat on the grill and BBQ each side for a about 7 minutes. Once you are happy with meat, slice it up and assemble your sandwich.

Happy cooking & Bon appétit.