



THE WAY THE COOKIE CRUMBLES

A FOOD BLOG

Vietnamese-Style Grilled Pork Sandwiches (from America's Test Kitchen Feed)

I used a mixture of Greek yogurt and mayonnaise, heavy on the yogurt, instead of just mayonnaise in the sauce.

Sliced cucumbers are a nice addition, and as you can see, the carrots and radishes work just fine if they're thinly sliced instead of julienned. (I haven't figured out how to julienne things on my mandoline.)

Serves 4

½ cup rice vinegar
3 tablespoons sugar
2 tablespoons sriracha
4 tablespoons fish sauce
1 (6-inch) piece daikon radish, peeled and julienned
1 carrot, peeled and julienned
¾ cup mayonnaise
1 pork tenderloin (about 1 pound)
2 teaspoons five-spice powder
1 (24-inch) baguette, cut into 4 pieces and split partially open lengthwise
1 cup fresh cilantro leaves

1. Combine vinegar and sugar in microwave-safe bowl. Heat until sugar has dissolved, about 90 seconds. Add 1 tablespoon sriracha, 2 tablespoons fish sauce, daikon, and carrot to bowl and toss to combine. Set aside for 15 minutes.

2. Meanwhile, whisk mayonnaise, remaining sriracha, and remaining fish sauce together in second bowl.

3. Rub pork with five-spice powder. Grill over hot fire until browned on all sides and pork registers 145 degrees, 12 to 14 minutes. Transfer to cutting board, tent with foil, and let rest 5 minutes. Grill bread until lightly toasted, about 1 minute.

4. Slice pork crosswise into thin slices. Drain vegetables. Spread mayonnaise on inner sides of bread halves. Arrange slices of pork on bread and top with vegetables and cilantro. Serve.