

Spicy Pork Banh Mi with Kimchi Style Broccoli Slaw

Assembly

6 ciabatta rolls, roll centers slightly hollowed out or 2 long baguettes, split lengthwise

mayonnaise

1 small red onion, thinly sliced

1 cup cilantro leaves

2 tablespoons soy sauce

sriracha hot sauce for serving

The Method

In a small skillet, toast the black peppercorns over moderately high heat until fragrant, about 1 minute. Transfer them to a work surface and using the side of a heavy knife, coarsely crack the peppercorns; transfer to a large, deep bowl. Add the $\frac{3}{4}$ cup plus 2 tablespoons kosher salt and the brown sugar, then add serrano chiles, garlic and $\frac{1}{3}$ of jalapeños. Stir in the warm water until the sugar and salt are dissolved. Add the pork and enough cold water to submerge the roast. Cover and refrigerate overnight (approximately 10 hours).

Preheat the oven to 400° F. Drain the pork and pat dry, then transfer to a roasting pan. Let the pork return to room temperature. Roast the pork for about 1 hour and 15 minutes, turning once; the pork is done when a thermometer inserted in the thickest part registers 165° F. Let rest for 30 minutes before slicing thinly.

Meanwhile, in a medium bowl, combine the white vinegar, lemon juice, granulated sugar, dash of cayenne pepper, $\frac{1}{2}$ teaspoon of kosher salt and stir until dissolved. Add the broccoli slaw and let stand until softened, about 30 minutes. Drain well.

Spread the cut sides of the rolls with mayonnaise and top with roasted pork, red onion, cilantro leaves, pickled broccoli slaw and the remaining sliced jalapeños. Sprinkle lightly with the soy sauce and close the sandwiches. Cut the ciabatta rolls in half or the baguettes in thirds and serve with sriracha hot sauce.

Nutrition Facts

Serving Size: 458g | Servings: 6

Amount Per Serving

Calories 820 | Calories from Fat 450 | Total Fat 76g (sat fat 8g trans 0g) | Cholesterol 145mg | Sodium 14800mg | Total Carbohydrate 95g | Dietary Fiber 6g | Sugars 42g | Protein 58g | Vitamin A 35% | Vitamin C 90% | Calcium 10% | Iron 30%