

# TRB

The Rock Barn  
Field - to - Fork

## crispy pork belly banh mi with pickled carrot & daikon, spicy hoisin mayo

### crispy pork belly

1 lb. pork belly  
by The Rock Barn  
1 Tbl. Chinese five-spice  
1 Tbl. salt  
½ cup water

### pickled carrot & daikon

1 daikon radish, peeled  
1 carrot, peeled  
1 tsp. salt  
½ cup sugar plus 2 tsp.  
1 ¼ cup distilled vinegar  
1 cup water

### spicy hoisin mayo

¼ cup mayonnaise  
¼ cup hoisin sauce  
2 Tbl. fish sauce  
2 Tbl. Sriracha,  
or your favorite hot sauce  
2 Tbl. rice wine vinegar  
(or to taste)

### banh mi

6 banh mi rolls, halved  
(or long white bread rolls)  
1 long red chili, thinly sliced  
1 bunch fresh cilantro, chopped

Sweet, savory, spicy, sour... four reasons why banh mi sandwiches are so addicting.

These pickled vegetables are so good, you could almost skip the sandwich and eat this as a salad. But you won't. And we wouldn't either.

To take your banh mi to the next level, smear one side of the roll with pork or duck pâté instead of doubling up on spicy hoisin mayo. Sounds like a job for some Rock Barn Braunschweiger!

## method

**pickle the vegetables.** Using a sharp knife or a mandoline slicer, cut the daikon and carrot into matchsticks about 3 inches long and a quarter of an inch thick. Combine the vegetables with the salt and 2 teaspoons of sugar in a mixing bowl and toss with your hands for about five minutes. The vegetables will begin sweating moisture, and you're done when you can touch the two ends of a carrot stick together without it snapping. Rinse under running water and drain thoroughly in a colander. Transfer to a quart jar.

Combine the remaining half cup of sugar with the vinegar and water in a small sauce pot. Heat on the stove, stirring often, just until the sugar is completely dissolved. Pour the brine into the jar over the vegetables, making sure they're completely covered. Refrigerate for at least one hour, or for up to a month (but seriously, there's no way these veggies will last that long. Add leftovers to salads or just eat with a fork).

**roast the pork belly.** Gently score the surface of the pork belly with a sharp knife. Rub the Chinese five-spice and salt all over the belly and leave, uncovered, in the fridge for at least an hour and up to overnight.

Preheat the oven to 500° F (or use the broiler). Lay the pork belly in a shallow roasting pan or on a rimmed baking sheet with a wire rack. Once the oven is hot, roast the belly for 10 or 15 minutes until golden brown and beginning to blister. Turn the oven down to 300° F, add the water to the pan, cover tightly with aluminum foil and roast 2 ½ or 3 hours more, until falling-apart tender. Remove from the oven and set aside to rest, tented with foil, for 15 minutes.

**prepare the hoisin mayo.** Whisk together all the ingredients in a bowl. Taste and adjust with vinegar; you're looking for balance between sweet, sour, and spicy. Put aside.

**put it all together.** Once the pork belly has cooled, thinly slice against the grain. Slather both sides of each roll with spicy hoisin mayo. In a mixing bowl, combine a handful of pickled vegetables with the sliced red chili and the chopped cilantro. Lay slices of roasted pork belly across one half of each roll, mound with the vegetable mixture, and top with the other half of the roll.

Slice the banh mi sandwiches in half, and serve with cold pilsner and plenty of napkins.

