

# Pork Belly Bahn Mi Sandwiches















# Instructions

1. Make the pickling brine by heating the white vinegar, water, kosher salt and sugar in a small saucepan until the sugar and salt has dissolved. Let cool to room temperature.
2. Place the sliced vegetables in a large glass or non-reactive bowl. Pour the pickling brine on top and add the coriander seed, mustard seed, whole black peppercorns and red pepper flakes. Let sit for at least 2 hours in the refrigerator or overnight.
3. Slice half inch strips of pork belly, then slice half inches again to create small strips.
4. In a large skillet, heat the cooking oil over medium high heat. Sweat the onions for two minutes, then add the pork belly. Cook the pork belly for 10 minutes, flipping the pieces to ensure the fat is rendering and a crust develops on both sides.
5. Pour in the beer and brown sugar and turn the heat down to simmer. Cover and let cook for 45 minutes, stirring occasionally.
6. In a small bowl, stir the mayonnaise together with the Sriracha to make your spicy mayo. Slather that on the sandwich bread and top with pieces of cucumber, carrots, green onions and pork belly. Serve with beer and more Sriracha.

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