

SAKE SHRIMP BANH MI - Recipe (for 1)

A super crusty French bread measuring 8 inches for each banh mi

2 or 3 thin slices of smoked salmon

Prepare 5-6 sake shrimp cooked according to the recipe provided above

5 very thin slices of English cucumber cut diagonally.

A handful of julienned carrot

A handful of shredded iceberg lettuce

A thinly sliced scallion

several sprigs of cilantro

2 tablespoons of kimchi - I make my own recipe, which I will share soon. Most store-bought brands are excellent - optional ingredient

2 tablespoons kewpie or quality mayonnaise

1 teaspoon sriracha

maggi sauce

METHOD

If your bread isn't very crusty, place it in a 300-degree oven for a few minutes to make it crisp. Cut it in half lengthwise, spread the smoked salmon on one side, then apply mayonnaise to both sides, adding a squirt of sriracha to on one side. Top with shrimp, cucumber, carrot, iceberg, scallion, kimchi if desired, cilantro, and a few dashes of Maggi sauce. Serve with koji's New York deli potato salad.