



BELFARE

Stemple Beef Banh mi with Little Wing Farm Cabbage Kimchi by Wild West Ferments

Mise en Place

Crunchy **Red Bird Bakery** Baguette, Sesame Mayo (see recipe), Roasted and Sliced Stemple Creek Beef, Banh mi Pickles (see recipe), Wild West Ferments Kimchi, Fresh Cucumber, Cilantro, Mint, Sliced Spicy Chilies, Seasoned Rice Vinegar (see recipe)

For the Beef

- 1) Season Beef with Salt and Pepper and place in a 250-degree oven until you reach an internal temperature of 128 degrees, and cool to room temperature.
Can be done a day ahead and refrigerated or the day of.

- 2) Sear Beef on any type of grill until crusty then thinly slice and set aside.

Banh Mi Pickles

- 1) Prepare Pickling Liquid and thinly julienne slice the veggies
- 2) Pour hot pickling liquid over veggies and cool to room temperature

Sesame Mayo

- 1) In a bowl mix your favorite hot sauce with your favorite mayo and whisk in sesame oil.

Assemble the Sandwich

- 1) Refresh the bread in the oven then rest to room temperature
 - 2) Open bread and spread mayo & inside
 - 3) Put in the meat
- 4) Mix the Pickles & Cucumber with the fresh garnish and kimchi then place inside the sandwich and season with seasoned rice vinegar salt and pepper
 - 5) Cut and eat!

Can be done fresh or can be done ahead of time and wrapped up for a picnic.
Potential Spin-off: Dip Sandwich in Hot Pho Broth for a “Saigon Dip”

Recipes

Banh mi Pickles

Per 3# of Veggies

5 Cups Water
1.5 Cups Cider Vinegar
5.5 Tablespoons Salt

Wash veggies
Cut Veggies Thick Match Sticks (1/4-inch julienne)
Wash Veggies again
Drain Veggies
Put veggies in a container
Bring Liquid and salt to boil and pour over veggies
Leave out until room temp and refrigerate overnight

Sesame Mayo

1 Cup Mayo
1 teaspoon Hot Sauce
½ teaspoon Sesame Oil

Mix thoroughly

Seasoned Rice Vinegar

3 Tablespoons Rice Vinegar
1 Tablespoon Sugar
½ teaspoon Salt

Mix thoroughly