



Bánh Mi Burger

Yields: 4 burgers

Total time: 35 minutes

You know we love cultures clashin', comin' together and making one beautiful, sometimes messy thing, right? A summer cookout is the perfect time to crash into others, in the pool or on the grill (just not in your cars). That crash is why we love Bánh Mi Burgers so much. The burger brings the collision of French cooking plus Vietnamese culinary creativity and joins forces to create one of the greatest sandwiches the world has ever seen. European and Asian food fusion? Sounds kind of like North America, for that matter. You know we're on board with that, and we wanted to push the envelope even further and make it even stronger so we're throwing some good ol' 'Merica into the mix: a Bánh Mi burger, with juicy pork, sriracha mayo, do-it-yourself pickled veggies, homemade pâté give you a really easy, incredible handheld that will make you put that phone down to take a huge bite, and then probably pick it back up to take another picture of this mighty, beautiful multi-cultural fireworks display on a bun. You know we respect all them cultures, and bringin' 'em together brings tears to our eyes.

Ingredients

- 4 fresh brioche buns
- 3-4 Tbsp of sesame oil
- Sriracha mayo (instructions below)
- ½ lb. of pickled veggies (instructions below)
- Fresh cilantro, chopped
- 3 fresh jalapenos, sliced into rings (optional, if you want more heat)
- 1 lb. ground pork
- ¼ C finely chopped basil
- 4 garlic cloves, minced
- 3 green onions, finely chopped up
- 1 Tbsp fish sauce
- 1 Tbsp sriracha
- 1 Tbsp sugar
- 2 tsp cornstarch
- 1 tsp freshly ground black pepper
- 1 tsp kosher salt
- ¼ lb. chicken pâté

Ingredients for Sriracha Mayo

- 1 C mayo
- 4 green onions, really finely chopped or minced
- 2 Tbsp sriracha sauce
- Dash of granulated garlic
- 1 tsp of sea salt
- 1 Tbsp honey

Ingredients for Sriracha Mayo



- Mix all ingredients together, and refrigerate for 20 minutes

Ingredients for Pickled Veggies

- ½ lb. carrots, shredded
- ½ lb. cucumbers, cut into matchstick size pieces
- 1 tsp salt
- ¼ C sugar
- 1 C distilled white vinegar
- 1 C water

Directions for Picked Veggies

- Mix carrots, cukes and salt in a big bowl
- Gently massage 'em, tender them a little bit, particularly the carrots
- Heat water, vinegar and sugar in a pan until the sugar dissolves
- Pack the veggies into a ¼ quart jar and pour the vinegar/sugar mix over it
- Seal it and store 'em in the fridge, they last around 5 weeks, and good after 2 hours

Ingredients for the Chicken Pâté

- 1 lb. chicken livers (trim off all the thicker connective tissue)
- 6 tbsp unsalted butter, at room temperature
- 2-3 cloved of minced garlic
- Splash of port wine
- 2 diced up shallots
- 1 Tbsp chopped fresh thyme
- 1/2 tsp sea salt
- 1/2 tsp ground black pepper
- 1/2 cup water
- 2 Tbsp heavy cream

Directions for the Chicken Pâté

- Heat a Tbsp of the butter in a large pan over medium, and cook the garlic and shallot for a minute
- Add in the livers, thyme, salt, port, pepper and water
- Turn the heat to high and simmer, then reduce to low
- Cover with a lid and simmer for 5 minutes or so
- Stir until the livers are browned, but pink on the inside
- Leave 'em covered for 5 minutes with the heat off
- Pour the liver mixture into your blender and puree...
- ...slowly adding in the cream and remaining butter
- Transfer it to a shallow bowl, drizzle a thin layer of melted butter on top
- Wrap with plastic wrap, making sure it touches the butter layer
- Store in the fridge for at least 4 hours (or overnight)



Directions

- In a big bowl, combine the pork, basil, garlic, green onions, fish sauce, Sriracha, sugar, cornstarch, pepper and kosher salt
- Once it's good and mixed, make them into 4 patties, until evenly thick, about 1/3"
- Heat your grill to medium high heat.
- Throw the patties on the grill, and put them on one side for 5 minutes
- Flip 'em once, and do the second side for 5 minutes too (if you're not cooked through, you can flip them every minute after)
- While they're cooking, crisp up your brioche buns on the grill
- Remove the meat and let 'em rest for a few minutes
- Meanwhile, on the bottom of your bun, spread a healthy layer of pate
- On the top, another healthy later of the Sriracha mayo
- Add your pickled veggies, some cilantro, and jalapeno slices...
- Celebrate your hot pig summer with a killer sandwich!