**Lemon Grass Pork Bánh Mì**  
Recipe by: Chef Jonathan Poyourow, RD, LD  
Yield: 4-6 servings

**Ingredients**

*For the pork marinade:*
- ½ cup lemongrass, minced
- ½ cup sugar
- 3 tablespoons fish sauce
- 1 & ½ tablespoons ground black pepper
- 5 shallots, peeled and minced
- 3 cloves garlic, peeled and minced
- 2 tablespoons roasted sesame oil
- 2 tablespoons peanut oil or vegetable oil
- 2 tablespoons sweet soy sauce
- 2 pounds boneless pork butt, thinly sliced

*For the sandwich filling:*
- Mayonnaise, as needed
- 4-6 individual small French bread or bread loaves, sliced down the center lengthwise
- 5 jalapeno chilies, deseeded and thinly sliced
- Pickled carrots and daikon, for garnish
- ½ bunch cilantro leaves

**Method of preparation**

1. Prepare the marinade by mixing the lemongrass, sugar, fish sauce, black pepper, shallots, garlic, sesame oil, peanut or vegetable oil, and soy sauce. Place the pork slices into the marinade for at least 1-2 hours or overnight.

2. Preheat grill or indoor broiler. Discard excess marinade. Cook pork at least 2-3 minutes on each side until pieces achieve a nice char. Do not undercook pork. If using an indoor broiler, cook the pork for 5-7 minutes on each side, depending on thickness.

3. To assemble, spread desired amount of mayonnaise on bread. Place jalapeno chilies, a slice of grilled pork, and finish off with a handful of pickled carrots and daikon and cilantro leaves.

4. Serve as a whole sandwich or slice in half.