

Vegan Candied Smoked "Ham" Banh Mi

<http://spiceislandvegan.blogspot.com/2013/07/vegan-banh-mi-sandwiches.html>

Bánh mì Ingredients:

Pickled Shredded Daikon Radish and Carrots, recipe below

Jalapeno slices

Fresh Cilantro

Cucumber Slices

Cilantro Lime Aoli Sauce(recipe below) or Dijon Mustard

Vegan Candied Smoked "Ham", recipe below

Vietnamese Baguette(Banh Mi Tay), store bought or homemade(pictured below)

(I have tried made it myself using this recipe)

Pickled Shredded Daikon Radish and Carrots

1 large daikon radish, peeled

4 carrots, peeled

4 Tbsp vinegar, divided

2 tsp salt, divided

4-6 tsp sugar, divided

1. Using a food processor, shred radish and carrots separately.
2. In 2 bowls, 1 for radish and 1 for carrots, pile shredded radish and carrots, separately.
3. For each bowl, add 1 tsp salt and 2-3 tsp sugar (add more to make it sweeter). Rub the shredded radish or carrots with salt and sugar, mix well,
4. Add 2 Tbsp vinegar in each bowl. Mix and let the radish and carrots macerated in room temperature or fridge.
- 5.

Vegan Candied Smoked "Ham"

Using a loaf of store bought smoked vegan ham. I frequently perused Asian market in search of Smoked Vegan Ham. I often found one or two that is vegan. The one I purchased was VegeFarm brand.

Store bought vegan ham

Vegetable oil

Maple syrup

1. Slice thawed vegan ham vertically and about 1/4-inch thick.
2. On a cast iron skillet, heat a tablespoon oil, pan fry a few ham slices until golden brown.
3. Add 1-2 tablespoons maple syrup. Let syrup bubbles up and coats the ham slices.
4. Keep frying until syrup reduced and ham slices turned to roasted brown (see picture below)

Assembling *Bánh mì*:

1. Cut about 6-8 inches of baguette and slice in half horizontally, almost all the way through but not quite.
2. Slather with Dijon Mustard.
3. Add Candied Smoked "Ham" slices, top with pickled shredded daikon radish and carrots, jalapeno slices, cucumber slices, and more cilantro.

