



Servings 4

Prep Time 60 min

Cooking Time 20 min

Lemongrass Bluegill Banh Mi



Ingredients

For the Pickles/Do Chua

1 carrot, peeled

1 small daikon radish, peeled or 5 red radishes (unpeeled)

2 tablespoons white sugar

1 teaspoon kosher salt

¼ cup rice vinegar

¼ cup water

For the Fish

1 lb bluegill fillets or any small white fish fillet

2 tablespoons finely chopped lemongrass or lemongrass paste

½ teaspoon kosher salt

1 ½ teaspoon black pepper

1 teaspoon turmeric powder

½ teaspoon garlic powder

1 cup rice flour or all-purpose flour

Oil or lard for frying

For the Sandwiches

2 banh mi buns, sub buns, or mini-baguettes

1 small cucumber, sliced thinly

⅛ red onion, thinly sliced

1 jalapeño or chili pepper sliced thinly

1 big handful fresh cilantro, chopped

Kewpie mayo or regular mayonnaise

Sriracha hot sauce

Maggi sauce or soy sauce





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Directions

Step 1 - Pickles/Do Chua

- Peel and grate the carrot and daikon radish on the large holes of a cheese grater.
- If using regular red radishes, don't bother peeling; just trim them and grate them.
- Add the sugar, salt, rice vinegar, and water to a pot and bring to a boil.
- Add the veggies, stir well, and turn off the heat.
- Toss again, decant into a bowl, place in the fridge, and let it marinate for as long as possible before you make the sandwiches.

Step 2 - Fish

- Heat oil in deep fryer or deep skillet to 350°F.
- Toss the fillets in the lemongrass, salt, pepper, turmeric, and garlic powder. Note: Turmeric stains, so use gloves or spoons to toss the fish!
- Dump the flour out onto a plate. Dip each piece of fish in the flour so that it is completely coated, then add to the fryer for 3 minutes, or until crispy.
- Work in batches of 2-4 fillets at a time.
- Drain fish on paper towels.

Step 3 - Sandwiches

- Preheat oven or toaster oven to 300°F.
- Toast buns until warm and crispy on the outside, but still soft in the middle, about 5 minutes or so.
- Split the buns in half lengthwise.
- Spread both cut sides generously with mayo.
- Pile 1/2 of the fish fillets onto the bottom half, then top with half of the cucumbers, onions, and jalapeños.
- Take a big handful of pickles/do chua and squeeze them dry over the sink. Sprinkle them on the sandwich. You may end up with extra pickles.
- Sprinkle with cilantro and drizzle with as much sriracha as you'd like for spiciness.

Step 4 - Enjoy!

Close the sandwich, cut it in half, and serve immediately. Enjoy!

