

Vietnamese Shaking Beef Sandwiches with Fire-Roasted Jalapeno Aioli, Watercress and Crispy Fried Onion Strings

Servings : 4

Amount	Measure	Ingredient - Preparation Method
		shaking beef
1 1/2	pounds	rib-eye steak - very thinly sliced
1	tablespoon	granulated sugar
1	tablespoon	light brown sugar
		kosher salt
		freshly ground black pepper
5	tablespoons	canola oil
1/4	cup	rice wine vinegar
1/4	cup	white wine
3	tablespoons	soy sauce
1	tablespoon	fish sauce
1	large	red onion - medium dice
1	large	red bell pepper - medium dice
1		jalapeno - stemmed, seeded and diced
2 1/2	tablespoons	minced garlic
4		green onion - diced
		Assemble
4		baguette rolls - split
		Fire-Roasted Jalapeno Aioli
1	bunch	baby watercress
1	bunch	cilantro
1		red bell pepper - stemmed, seeded and julienned
1		english cucumber - peeled and cut on diagonal into 1.25" rounds
2		jalapeno - sliced very thin
		Serve
		Crispy Fried Onion Strings

Preheat oven to 400. To the meat, add half of the sugar, half of the brown sugar, 1.5 tspns salt, 1 tspn pepper and 1 tablespoon of oil. Next, combine remaining sugars, vinegar, wine, soy and fish sauces in a bowl. Season with salt and pepper.

Dive the meat into 2 portions. Place 2 large skillet over the highest heat possible and add 1 tablespoon of oil to each skillet. When the oil begins to smoke, add 1/2 the meat in 1 layer to each pan. Let sit until a brown crust forms, and turn to brown the other side. Browning should take about 2-3 minutes. Set aside, drain 1 skillet of excess oil and wipe down with paper towel.

In that skillet, add 2 tablespoons of oil over high heat. When the oil begins to smoke, add the onion, bell pepper and jalapeno with a pinch of salt and pepper. Cook, stirring often

until lightly caramelized, about 4 to 5 minutes. Add the garlic and green onions and cook for an additional 1 to 2 minutes. While the onion mixture is cooking, place the 4 baguettes in the oven for 1 to 2 minutes until lightly toasted and warmed through. Add the beef and vinegar mixture to the onions, and stir to combine. Season with salt and pepper.

To assemble each sandwich, spread 1 tablespoon of aioli on both sides of the baguette. On the bottom half, add a small handful of watercress, then 1/4 of the meat mixture, top with a small handful of cilantro, some bell pepper, a few slices of cucumber, and a few slices of jalapeno. Serve with limes, aioli for dipping and crispy fried onions strings.

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Crispy Fried Onion Strings

Amount	Measure	Ingredient - Preparation Method
		canola oil
4	cups	rice flour
		fine salt
		freshly cracked black pepper
1	bunch	chives - minced
4	large	red onion - sliced paper-thin

Fill a large pot 1/3 full with oil and heat to 350. Line a plate with paper towels. Place the flour in a large bag or bowl. Add the onions, toss well to coat and shake off excess flour. Fry the onions until golden brown, about 4 minutes. Remove to the plate and immediately sprinkle generously with salt and a touch of pepper. Top with chives.

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Fire-Roasted Jalapeno Aioli

Servings : 4

Amount	Measure	Ingredient - Preparation Method
4	large	jalapeno
4	cloves	garlic - papery outer layer still attached
1	dash	cayenne
1/2	cup	packed cilantro leaves
3	tablespoons	fresh lime juice
1		lime - zested
1/2	teaspoon	kosher salt
1/2	teaspoon	fresh cracked black pepper
2	cups	mayonnaise

Heat a skillet over high heat. Add the jalapeno and garlic to the dry skillet. Cook until blackened and charred on all sides, about 10 minutes. Place in a plastic bag, seal and allow to rest for 5 minutes. Then remove the stems, most of the skin and all of the seeds and ribs from the jalapeno, and the outer layer of the garlic. Add jalapenos and garlic to a food processor with remaining ingredients. Blend and adjust seasonings with salt, pepper and/or cayenne.