

# Vietnamese Banh Mi Pork Sandwiches

Yield: 4 min  
Total Time: 225 min

Recipe from: <https://www.recipeschoose.com/recipes/vietnamese-red-pork-recipe>

## Ingredients:

- 3 pounds pork shoulder roast 2 –
- 1/2 cup hoisin sauce
- 4 cloves garlic
- 1 onion medium, peeled and sliced thin
- 2 cups distilled white vinegar
- 1/4 cup sugar
- 2 tablespoons pickling salt
- 2 cups daikon julienned, or regular radish
- 1 1/2 cups matchstick carrots
- 1/4 onion sliced very thin
- 1 English cucumber cut into slices and then chopped to make half-moon shapes
- 1 teaspoon avocado oil
- 2 onions medium, peeled & chopped
- 4 cloves garlic
- 2 tablespoons fresh ginger grated
- 1/3 cup carrots finely chopped
- 1/4 cup cooking liquid from the pork
- 1/2 cup hoisin sauce
- 2 tablespoons fish sauce 1 –
- 8 hoagie buns 6 –, large
- mayonnaise Sriracha, or Japanese Yum Yum sauce
- fresh cilantro leaves
- roasted peanuts Chopped