

## ORANGE HABANERO BANH MI SANDWICHES

Banh Mi Sandwiches are bold and spicy meatball sandwiches, and the perfect sandwich recipe for lunch, dinner, or game day food!



Orange Habanero Banh Mi Sandwich anyone? This Banh Mi is seriously, a *Saucy Mama* Style sandwich. Could this be the perfect entry for this year's World Food Championship qualifying challenge?

Saucy Mama's *Orange Habanero Wing Sauce*, and *Hatch Chili Mustard* are the stars of the Banh Mi dish. The Asian style meatballs are infused with the *Orange Habanero Wing Sauce*, offering a sweet-heat to the recipe equation. Blending the Saucy Mama's *Hatch Chili Mustard* with my favorite Vietnamese mayonnaise resulted in the most delectable Bahn Mi Sandwich you can imagine.

Saucy Mama's fine sauces, and mustards transformed my dish into the heartwarming Vietnamese street sandwich.

I'll be posting my *Saucy Mama* giveaway next week and sharing a few of my other Saucy Mama recipe contenders.

**IN THE MEANTIME, MAKE YOURSELF A BANH MI**

## SANDWICH!



Orange Habanero Banh Mi Sandwiches

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Serves 6

Saucy Mama's Recipe Contest 2015

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Prep Time

1 hr

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For the Pickled Slaw

1. 1 head Napa cabbage
2. 1 10 ounce package shredded carrots (about 3 1/2 cups)
3. 1 English cucumber
4. 2 cups warm water
5. 2 1/2 cups distilled white vinegar
6. 1 cup sugar plus 4 tablespoons
7. 1 teaspoon sea salt

For the Meatballs

1. 1 12 ounce bottle Saucy Mama's Orange Habanero Wing Sauce, divided
2. 1/2 cup Saucy Mama's Hatch Chili Mustard
3. 1 pound ground turkey
4. 1/2 pound ground pork
5. 1/2 cup Saucy Mama's Orange Habanero WIng Sauce
6. 1 1/2 tablespoon fresh minced garlic
7. 1 1/2 teaspoon fresh grated ginger
8. 1/2 cup panko crumbs
9. 2 teaspoons dried Chinese Five Spice
10. 1/2 cup minced scallions
11. 1 large egg
12. 2 tablespoons soy sauce
13. 1 1/2 teaspoons sesame oil
14. 1 teaspoon toasted sesame seeds for garnish
15. 3 serrano chiles thinly sliced
16. 1 bunch cilantro
17. 6 French or Italian baguettes

For the Mayonnaise

1. 1/2 cup Saucy Mama's Hatch Chili Mustard
2. 1 cup Vietnamese or regular mayonnaise

For the Pickled Slaw

1. Wash and pat dry Napa cabbage, and cucumber
2. Thinly slice cabbage and add to a large mixing bowl
3. With a vegetable peeler remove cucumber skin leaving a few slices of green for color
4. Thinly slice cucumber and add to bowl with cabbage
5. Toss carrots into mixing bowl
6. In a small bowl combine 4 tablespoons sugar and 1 tablespoon salt, pour over vegetables and toss to coat. Allow vegetables to rest for 5 minutes
7. In a large mixing bowl combine water, vinegar, 2 cups hot tap water and sugar, stir

until sugar is dissolved. Set aside until ready to use

8. Toss vegetables once more, pour into a colander and rinse with cold water to remove sugar and salt mixture
9. Pour pickling liquid over vegetables, cover and refrigerate until ready to use (can be made in advance, and lasts up to 4 weeks in refrigerator)

#### For the Meatballs

1. Preheat oven to 500 degrees F.
2. In a large mixing bowl combine ground meats
3. Peel ginger and grate, peel garlic and mince, and finely chop scallions
4. Once this is done, add the ingredients to the meat mixture
5. Finally, add Saucy Mama's Orange Habanero Wing Sauce, Chinese Five Spice, panko crumbs, egg, soy sauce, sesame oil to the meat mixture, and mix well, using hands if necessary to distribute spices evenly
6. Line a baking sheet with parchment or silpat
7. Using hands, roll meat mixture into meatballs using about 1 ounce of meat mixture (use a kitchen scale if you're not sure of size)
8. Place meatballs on lined baking sheet about 1 inch apart, brush tops of meatballs with more Orange Habanero Wing Sauce, and and bake for 8-12 minutes

#### For the Mayonnaise

1. Mix Saucy Mama's Hatch Mustard with Vietnamese Mayonnaise (any real mayonnaise will do) as set aside until ready to plate sandwiches.

#### To Assemble

1. Slice toasted french baguettes in half, cut in half if using 12 inch baguettes to create 6 inch sandwiches, scoop out some of the soft middle of each bread half, to make room for the filling
2. Remove about 2 cups of pickled slaw from liquid and drain, keep in a small container until ready to plate the dish
3. Spread about 1 tablespoon mustard/mayonnaise over both side of baguette,
4. Place a few teaspoons pickled slaw over bottom of baguette then top with 4-5 meatballs
5. Add more slaw, cilantro, thinly sliced serrano chili and a drizzle of Saucy Mama's Orange Habanero Sauce
6. Sprinkle with roasted sesame seeds, serve

By Rebecka Evans

At Home with Rebecka <http://athomewithrebecka.com/>

Want more sandwich recipes? Give these a try!

*[Loose Meat Sandwiches – Simple Food, Delicious Food](#)*

Pimento Cheese Spread Sandwiches and Salami Straws