

BÁNH MÌ

A historical recipe of Vietnamese Sandwiches



Preparation

Have the French colonize Southeast Asia (They called Vietnam, Cambodia, and Laos French Indochina during this time.) from 1887 until 1954.

From 1955 until 1975, the Vietnam War will occur, and from late 1970s until early 1990s, naturalize Vietnamese refugees into the United States of America.

Your basic American grocery will unfortunately not sell daikon nor Vietnamese pork, though they may sell everything else including the French Country Pate and mayonnaise (also from French origins).

You can probably purchase the above ingredients at your local Asian market.

If you cannot find it at your local Asian market, make sure it is a grocery market that has been colonized by the French before.

Set your ingredients out on a clean unclaimed surface. If it is not unclaimed but it is a good location, just take it over and clean it. (It'll be fine. The French did just this.)

Wash hands thoroughly.

Directions

1. Slice the crispy French Baguette in half, length-wise, to prepare the sandwich.
2. Spread the mayo and pate on the bottom half of the sandwich. (Optional: Spread some pate and/or mayo on the top half of the baguette as well to truly embrace the influences of French colonization)
3. Put your Vietnamese Pork and American Ham on top.
4. Put a slice of cucumber, pickled daikon and carrots, cilantro, and jalapeños as you wish. (Be wary that the pickled vegetables may "smell" to others)
5. Serve as is, toasted, or even after cooled in the fridge. It can handle any temperature if the French were able to colonize Canada and Southeast Asia.
6. Enjoy the delicious sandwich of colonization and globalization.

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support@piktochart.com

+604-6116694

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