



## GRILLED SAUSAGE BANH MI PAIRED WITH COPIA VINEYARDS 2021 THE CURE

### Pickled Vegetables:

- 1 ½ cup Red Onion, sliced very thin
- 1 ½ cup Carrot, peeled and cut into matchsticks
- ¾ cup Daikon Radish, peeled and cut into matchsticks
- 1 Jalapeño Pepper, de-seeded and sliced very thin
- 2 cups Rice Wine Vinegar
- 2 cups Filtered Water
- ⅓ cup Granulated Sugar
- 1 Tbs Kosher Salt
- 4 Whole Cloves
- 2 Star Anise
- 1 Bay Leaf
- 1 Cinnamon Stick
- 1 Tbs Black Peppercorns
- 1 tsp Cumin Seeds
- 1 tsp Coriander Seeds
- ½ tsp Yellow Mustard Seeds

### Chipotle Aioli:

- 2 Egg Yolks, room temperature
- 1 tsp Lemon Juice
- ¼ tsp Salt
- ⅓ c Avocado Oil
- 1 clove Garlic, peeled and minced
- 1 Small Can of Chipotle Peppers in Adobo Sauce

### To Serve:

- 1 Fresh Baguette, sliced into 4 equal lengths
- 1 cup Cilantro, washed and roughly chopped
- ½ English Cucumber, sliced
- 4 Cooked Chicken Sausages, I would recommend using a mild savory flavor, like red pepper and onion

**Make the Pickled Vegetables:** Prep all of your fresh ingredients, then combine in a medium heat proof container or bowl and set aside. For the pickle marinade, in a medium saucepan, combine the vinegar, water, salt and sugar. Add the spices to the saucepan and heat on medium high. Bring the marinade to a simmer, drop the heat to medium low and stir until all of the sugar and salt is dissolved. Allow the mixture to simmer for 10 minutes, then remove from the heat and cover with a lid. Allow the marinade to steep for 15 minutes, then remove the lid and cool for an additional 10 minutes.

Strain the marinade over the vegetables using a fine mesh sieve. Cover with plastic wrap and use a small plate as a weight to help keep the vegetables submerged in the liquid. Marinate at room temperature for 30 minutes, then move to the refrigerator to marinate for at least another two hours. The pickles will keep in the refrigerator in a airtight container for up to 2 months.

**Make the Chipotle Aioli:** Combine the egg yolks, lemon juice and salt in the bowl of a small food processor. Blend for 15 seconds. The mixture should look slightly frothy. \*If your food processor is too large, you can also use a jar and an immersion blender to do this.

In a thin stream, add the avocado oil as you are blending the egg mixture to emulsify. The mixture will begin to thicken. If at any point the mixture looks too thick, you can stop streaming the oil, add a ¼ tsp of water, then keep blending in the oil. Once completely incorporated, add the minced garlic and 1-2 tsp (depending on your desired spice level) of the adobo sauce from your can of chipotle peppers (reserve the remaining contents of the chipotles for future use). Blend until the mixture is nice and smooth. Taste the aioli and add salt if necessary.



## GRILLED SAUSAGE BÁNH MÌ PAIRED WITH COPIA VINEYARDS 2021 THE CURE

**To Assemble the Bánh Mì:** Slice the sausages lengthwise almost all the way through, the sausage should be opened up and lay flat, but the two halves still attached lengthwise. Grill until warmed through.

Slice each piece of baguette lengthwise, then toast in the oven.

Slather both tops and bottom of the baguette with the chipotle aioli then in this order, assemble the sandwich from bottom to top: cucumber, sausage, pickled vegetables, cilantro.

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**Recipe by Kendall Mousley**

