

GrilledCheeseAcademy.com

## THE CHAO BAN

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Who said grilled cheese sandwiches and Southeast Asia have nothing in common? The Chao Ban is a one-of-a kind masterpiece that combines the flavors and textures of Vietnamese street food with some Midwestern "tastibility." It features Wisconsin fontina, roasted pork loin, shredded matchstick carrots, and julienned radishes, all between a baguette.

No. of Servings: 2

### Ingredients

- 1/3 cup apple cider vinegar
- 1/4 cup water
- 2 tablespoons sugar
- 1/4 cup carrots, shredded or cut in matchsticks
- 1/4 cup radishes, julienned
- 1/4 cup scallions, sliced
- 2 sandwich-size baguettes
- 2 tablespoons canola oil mixed with 1 teaspoon toasted sesame oil
- 4 1-ounce slices Wisconsin fontina cheese
- 4 1/2-inch-thick slices roast pork loin
- 4 tablespoons mayonnaise mixed with 1 teaspoon sriracha
- 1/4 cup cucumbers, sliced
- Few sprigs fresh cilantro, including stems

See cooking directions on following page>>



\*\* PROUDLY HONORING



WISCONSIN CHEESE \*\*

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## Cooking directions

In small saucepan over medium heat, combine vinegar, water and sugar for pickling mixture. Bring to boil; stir just until sugar is dissolved. Remove from heat and cool slightly.

Place carrots, radishes and scallions in small bowl. Pour pickling liquid over vegetables and let stand 30 minutes.

Split baguettes into halves and brush insides and outsides with canola/sesame oil mixture.

Heat grill pan over medium heat. Place baguette halves, split-side-down in pan and cook 1 minute, until toasted. Flip halves; place 2 cheese slices on each bottom half. Cook another minute until outside of baguettes are toasted and cheese melts. Remove from heat.

Drain vegetables from pickling liquid.

Assemble sandwiches: On bottom of each baguette half, place 2 slices roast pork, half mayonnaise mixture, half the pickled vegetables, half the cucumber slices and half the cilantro sprigs. Finish with baguette top.



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## WISCONSIN FONTINA

Fontina is considered to be one of the most versatile cheeses in the world. While it originated in Italy, Fontina is produced in different variations throughout the world. In Wisconsin, cheesemakers produce Italian, Swedish, and Danish styles of this cheese. Fontina is commonly melted into food, but also deserves a place on either your dessert or dinner tray.



**FLAVOR:** Danish and Swedish styles are slightly tart and nutty, with light, earthy flavors. Italian styles taste is mild, earthy, and buttery.

**GOES WELL WITH:** Crusty bread, prosciutto, Genoa salami, peaches, melons, figs, and nectarines.

**LIKES THESE DRINKS:** Bock and Pinot Noir.

