

KLEMENT'S GRILLED BRATWURST BAHN MI

YIELD: 5 SANDWICHES



INGREDIENTS

1 PKG. Klement's 14oz Traditional Brat (Split)

5 TBSP. Sweet Chili Aioli (See Recipe)

1 CUP Pickled Vegetables (See Recipe)

3/4 CUP Pickled Shredded Carrots (See Recipe)

3 EACH Pickled Sliced Jalapeno (See Recipe)

1/2 CUP Pickled Sliced Red Onion (See Recipe)

1/2 CUP English Cucumber, Sliced

12 EACH Fresh Cilantro Sprigs

5 EACH Toasted French Baguette (5" inch in Length)

EQUIPMENT

- Small Stainless Steel Bowls
- Grill
- Cast Iron Skillet or Fry Pan
- Cutting Board
- Tongs
- Spoons

PROCEDURE

1. Using a chefs knife, **SPLIT** the Bratwurst lengthwise down the middle of the sausage, creating a butterflied sausage.
2. **COOK** Bratwurst on Grill, Cast Iron Skillet or fry pan split side down until it reaches an internal temperature of 165 degrees. Set aside and hold.
3. While cooking your Bratwurst, **PLACE** the baguettes into a 325-degree oven and warm for 2-3 minutes on a lined pan.
4. Take the warm baguettes, and with a bread knife, **SPLIT** down the middle from end to end to create a pocket for the Bratwurst.
5. **PLACE** 1 tablespoon of the chili aioli in each baguette and place the grilled Bratwurst in each baguette. Spoon 1 tablespoon of chili aioli on each sausage.
6. In a bowl, **COMBINE** all the pickled vegetables, cucumber, red onion, and cilantro.
7. Evenly **DIVIDE** the pickled vegetable and cilantro mixture on top of each Bratwurst.
8. Serve immediately and enjoy.

BAHN MI VEGGIE PICKLING LIQUID

YIELD: 2 CUPS

➤ INGREDIENTS

2 CUP Rice Wine Vinegar

1 CUP Granulated Sugar

10 EACH Black Peppercorns

1 EACH Lemon, cut in half

1 CUP Vegetable for Pickling (Shredded Carrots, Jalapenos, Red Onion)

➤ EQUIPMENT

- Cutting Board
- 1 Slotted Spoon
- 1 Quart Sauce Pot
- 1 Wire Whisk

➤ PROCEDURE

1. **PLACE** rice wine vinegar, sugar, black peppercorns and lemon in a pot and bring to a boil.
2. **STRAIN** liquid to remove lemon.
3. Set aside liquid until cooled and **POUR** over the desired vegetable for pickling.
4. **PLACE** pickled vegetable mixture into refrigeration and let marinate for 4 hours.
5. **KEEP** vegetables submerged in pickling liquid, in the refrigerator, until ready to use.

SWEET CHILI AIOLI

YIELD: 1 ½ CUPS

➤ INGREDIENTS

1 CUP Mayonnaise

1/4 CUP Sambal Olek Chili Paste

1/4 CUP Mae Ploy Chili Sauce

➤ EQUIPMENT

- Small Stainless Steel Bowl
- Wire Whisk

➤ PROCEDURE

- 1. PLACE** all ingredients into a small mixing bowl and mix with spoon or whisk until fully incorporated.
- 2. TOP** unto Bahn Mi or desired item.
- 3. PLACE** in a sealed container and keep refrigerated after use. Keep in refrigerator for up to 7 days.