Bahn Mi Tacos

Traditional Vietnamese Bahn Mi, with a twist.

**Yield:** 10 Tacos  
**Timing:** Prep Time = 20 Minutes Total Time = 40 Minutes  
**Required Utensils:** Large bowl, cutting board, chef’s knife, measuring cups, measuring spoons, three small bowls, wooden skewers, grill.

**Ingredients**  
10 6-inch flour tortillas  
1 ½ lbs pork tenderloin  
⅛ cup fish sauce  
1 tsp pepper  
4 Tbsp sugar, separated (3 Tbsp + 1 Tbsp)  
3 radishes, thinly sliced  
⅛ cup apple cider vinegar  
⅛ cup warm water  
1 tsp salt  
⅛ cup cilantro, chopped  
½ cucumber, thinly sliced  
½ cup mayonnaise  
1 ½ Tbsp sriracha
Method of Preparation (Instructions)

1. In a large bowl, mix together fish sauce, 3 Tbsp sugar, and pepper.
2. Cut pork tenderloin into thin strips and add to the marinade bowl. Toss to coat meat completely. Place in the refrigerator to marinate for 2 hours.
3. In a small bowl, mix together apple cider vinegar, 1 Tbsp sugar, salt, and water.
4. Add sliced radishes to the vinegar mixture and place in refrigerator to quick pickle while preparing remainder of recipe (about 20 minutes).
5. Mix together sriracha and mayo in a small bowl.
6. Light grill and set to high heat.
7. Take pork out of the refrigerator. Thread the pork strips onto skewers. Grill over high heat, turning until cooked, about 6 minutes total.
8. Place pork in each tortilla, top with pickled radish slices, cucumber, and cilantro. Drizzle with sriracha mayo and enjoy.