

Vietnamese Style Sandwich

- 1 French style roll (*Mini French from St. Germaine Bakery, Honolulu*)
- 2 TBS Vegenaïse (*vegan mayonnaïse*)
- 4 -6 slices Yves Veggie Ham Slices (*all vegetarian markets have deli style ham*)
- 3 / 4 cup curly sliced Daikon (*or shredded*)
- 3 / 4 cup curly sliced carrot (*or shredded*)

For marinade:

- 1 / 4 cup rice vinegar or red wine vinegar
- 1 / 2 cup water
- 1 TBS sugar
- thinly sliced Japanese cucumber
- Chinese parsley to garnish

To spice this up, add 1 / 2 tsp chili paste to the Vegenaïse

Combine water, vinegar and sugar. Mix well in a small bowl.

On the video I used a Benriner Turning Slicer. You can find those at kitchen stores or on the Internet: <http://www.cutleryandmore.com/benriner/pro-turning-slicer-p114707>

Add the carrot and Daikon to the bowl and let marinate for 10-15 minutes or longer. The longer you let this sit, the more pungent the Daikon will become.

Slice the French bread lengthwise. Apply Vegenaïse to the inside edges of the bread. Fold in the vegetarian deli ham slices. Lay in some sliced Japanese cucumber. Add the marinated Daikon and carrot. Top with Chinese parsley sprigs.