

PINEAPPLE AND SHRIMP BANH MI

A Vietnamese-style sandwich

by *Corporate Chef Kurt Kwaitkowski*

Featured Food: pineapple

Yield: Serves 4-5

Ingredients

Marinade	2 t. sea salt
1 can (13.5 oz.) coconut milk	1 t. ground black pepper
½ c. vegetable broth	Sandwich Ingredients
1 T. minced garlic	1 whole pineapple, prepared and cut into 8 wedges
1 T. minced ginger	1 lb. 41/50 count peeled and deveined shrimp
1 star anise	1 or 2 baguettes, cut into 8" sections and then split in half
4 Thai chile peppers, sliced in rings	3 heads of baby bok choy, chopped
½ c. sliced white onion	3 green onions, thinly sliced
Zest from ½ lime	3 T. chopped cilantro
Juice of 1 lime	

Preparation

Mix together the marinade ingredients. Place pineapple wedges in a container and add half of the marinade; mix well. Place shrimp into a separate container and add the rest of the marinade; mix well. Refrigerate both pineapple and shrimp for 18-24 hours.

Preheat grill. Remove shrimp from the marinade; discard marinade. Skewer shrimp; cook on grill for 2 to 3 minutes per side until done.

Remove pineapple from marinade; reserve marinade. Place pineapple wedges on hot grill and cook for 2 minutes on each side until caramelized (evenly light brown surface with darker grill marks). Place on cutting board and cut into ½" chunks.

Toss the pineapple and shrimp together and place on a baguette. Top with bok choy, green onions and cilantro. Drizzle with a little reserved marinade if desired.