

# Gochujang Beef Banh Mi Sandwiches

Korean chili pepper brings the Vietnamese Banh Mi to the next level. Spicy, rich, pickled and full of textures - this sandwich has it all.

## INGREDIENTS

- 1 beef Cross Rib Roast or Chuck Arm Roast (about 2 pounds)
- 1 teaspoon freshly ground black pepper
- 1 cup Roasted Beef Stock
- 1/4 cup Korean red chili sauce (Gochujang)
- 2 tablespoons minced garlic
- 1 tablespoon fish sauce (nam pla)
- 1 tablespoon hoisin sauce
- 1 tablespoon sambal
- 1 cup thinly sliced cucumber
- 1 cup shredded carrot
- 1/2 cup pickled ginger
- 2 tablespoons unseasoned rice vinegar
- 1/4 cup fresh lime juice
- 1/4 cup Classic Chopped Beef Liver
- 1 teaspoon plum sauce
- 1/2 teaspoon Cognac
- 2 tablespoons heavy whipping cream
- 6 banh mi or French bread rolls (each 5 inches long), split



6.75  
Hours



6  
Servings



42 Cal




51g  
Protein

## COOKING

1. Cut beef Cross Rib Roast into 2-to-3 inch pieces, season with pepper. Coat large nonstick skillet with nonstick spray; heat over medium until hot. Add half of beef; brown evenly, 3 to 4 minutes per side.  
  
Transfer beef to slow cooker. Repeat with remaining beef.
2. Add stock to skillet; cook and stir 1 to 2 minutes or until browned bits attached to skillet are dissolved. Stir in gochujang, garlic, fish sauce, hoisin sauce and sambal. Pour mixture into slow cooker. Cover and cook on HIGH 4 hours or LOW 6 hours or until roast is fork-tender.  
  
Meanwhile, combine cucumber, carrots, ginger and vinegar in small bowl. Cover and refrigerate.

3. Remove roast from slow cooker. Skim fat from cooking liquid. Reserve 1 tablespoon cooking liquid. Shred beef with 2 forks. Combine shredded beef, remaining cooking liquid and lime juice. Season with salt and pepper, as desired. Cover; keep warm.
4. Combine Beef Chopped Liver, reserved 1 tablespoon cooking liquid, plum sauce and Cognac in small bowl; mix well. Season with salt, as desired. Using a whisk, whip cream in small deep bowl to soft peaks. Fold cream into liver mixture. Cover and refrigerate until ready to serve.
5. Spread 2 teaspoons liver mixture evenly over cut sides of each roll. Divide shredded beef evenly among rolls; top with cucumber mixture. Top with additional pickled onions, radishes, carrot, basil, mint, jalapeño peppers, cilantro and lime wedges, if desired.

NUTRITION

Serv Size	Calories	Total Fat	Cholest	Sodium	Total Carb	Protein		
6		23g	173mg		37g	51g	1	0

\*The % Daily Value tells you how much of a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

Courtesy of BeefItsWhatsForDinner.com