



food network
magazine

COOK LIKE A STAR!



Guy's
HOMEMADE
PIZZA

Sunny's
CHEESY
CHIMICHANGA

Tyler's
STEAK
SALAD



FUN
POPCORN
TREATS

THIS IS
easy!

118
new recipes

BONUS BOOKLET:

50
CHICKEN
DINNERS

Peach
Cobbler!

MAKE YOUR OWN
VEGGIE CHIPS

Special kids mini mag inside!

TASTY
10-MINUTE
PESTO



In the Know

Know It All: *Banh Mi*

When we set out to find America's favorite sandwiches last year, variations of banh mi (pronounced "bun me"), a Vietnamese favorite made with assorted meats and pickled vegetables, came up as top picks in state after state. Banh mi have been popular for years in big cities, but we seem to be in the throes of a nationwide banh mi boom. The sandwiches have been popping up at chain restaurants, in supermarkets and on street corners everywhere: There are now more than 20 banh mi-themed food trucks on the road. Here's a cheat sheet on the trend.

The Classic

Vietnamese baguette
The traditional bread is made with rice flour and wheat flour.

Pickled daikon and carrots
These add essential tang and crunch.

Cucumber

Cilantro



Mayonnaise

Head cheese
The Vietnamese version of this cold cut is made with fish sauce, garlic and scallions.

Soy sauce

Chicken or pork liver pâté

Jalapeños

FAKE YOUR OWN

Most ingredients above are sold in Asian grocery stores, but you can use these substitutions.

Replace: Vietnamese baguette
With: Italian bread, hoagie roll or French baguette

Replace: Pickled daikon
With: Pickled red onions

Replace: Cha lua
With: Bologna or mortadella



Combine 1 thinly sliced red onion, 1 cup cider vinegar, ½ cup water, 2 tablespoons sugar and ¼ teaspoon kosher salt in a small saucepan; boil 2 minutes, then let cool.



Banh Mi on Wheels

Track down one of these food trucks.

- **Bon Me**, Boston @bonme
- **Nom Nom Truck**, San Francisco @nomnomtruck
- **Phamily Bites**, Houston @PhamilyBites
- **DucknRoll**, Chicago @ducknrolltruck

WITH A TWIST

Try some creative takes on the banh mi.



Red Curry Beef
Banh Mi
Bon Banh Mi
Charleston, SC
162 Spring St.
bonbanhmi.com



Catfish Banh Mi
Baguette
New York City
61 Lexington Ave.
baquette.com



Breakfast Banh Mi
Elizabeth Street Café
Austin
1501 South First St.
elizabethstreetcafe.com



Butternut Squash
Banh Mi
BonMi
Washington, D.C.
900 19th St. NW
eatbonmi.com

Look who's talking about us!

Read more in the September 2013 issue.