

Roasted Pork Steam Buns

with Black Garlic Mayonnaise & Spicy Cabbage Slaw

A much-loved East Asian street food, steam buns (or bao) are distinctively fluffy, sweet buns, traditionally steamed in a bamboo basket and wrapped around a rich filling. Tonight's include roasted pork, vinegar-marinated cucumber and mayonnaise seasoned with black garlic—regular cloves heated for a period of weeks, resulting in a complex, caramelized flavor. On the side, our ten-minute take on kimchi balances the buns with a hit of Korean spice.

Blue Apron Wine Pairings

Wooldridge Creek Cabernet Franc, 2014

Santa Barbara Highlands Grenache, 2014



Ingredients

1 Pork Roast
6 Chinese Steam Buns
2 Cloves Black Garlic
2 Scallions
1 Persian Cucumber
½ Pound Napa Cabbage

Knick Knacks

2 Tablespoons Rice Vinegar
2 Teaspoons Gochugaru
1 1-Inch Piece Ginger
1 Tablespoon Sesame Oil
1 Teaspoon Black & White Sesame Seeds
¼ Cup Mayonnaise

Makes: 3 servings | **Calories:** about 725 per serving

Prep Time: 10 minutes | **Cook Time:** 35–45 minutes



1



Sear & roast the pork:

Preheat the oven 450°F. Pat the **pork** dry with paper towels; season with salt and pepper on all sides. In a medium pan, heat 2 teaspoons of olive oil on medium-high until hot. Add the seasoned pork and cook, turning occasionally, 8 to 10 minutes, or until browned on all sides. Transfer to a foil-lined sheet pan. Roast 18 to 20 minutes, or until cooked through. (An instant-read thermometer should register 145°F) Remove from the oven and transfer to a cutting board; let rest for at least 5 minutes.

2



Prepare the ingredients & marinate the cucumber:

While the pork sears, wash and dry the fresh produce. Heat a medium pot of water to boiling on high. Core and medium dice the cabbage. Cut off and discard the root ends of the scallions; thinly slice on an angle, separating the white bottoms and green tops. Peel and mince the black garlic. Peel and mince the ginger. Thinly slice the cucumber into rounds and place in a bowl with **half the ginger** and **half the vinegar**; drizzle with olive oil and season with salt and pepper. Set aside to marinate, stirring occasionally, for at least 10 minutes. Season with salt and pepper to taste.

3



Make the slaw:

While the cucumber marinates, in a large bowl, combine the **cabbage**, **white bottoms of the scallions**, **sesame seeds**, **sesame oil**, **remaining ginger**, **remaining vinegar** and **as much of the gochugaru as you'd like**, depending on how spicy you'd like the dish to be. Season with salt and pepper. Drizzle with olive oil and stir to combine. Set aside to marinate, stirring occasionally, for at least 10 minutes. Season with salt and pepper to taste.

4



Make the black garlic mayonnaise:

While the slaw marinates, in a bowl, combine the **mayonnaise** and **black garlic**. Stir to thoroughly combine; season with salt and pepper to taste.

5



Steam the buns:

Once the pork has roasted for 15 minutes, rest a strainer (or colander) over the pot of boiling water, making sure the water doesn't reach the bottom of the strainer. Working in batches, place the **buns** in the strainer; cover with the lid of the pot. Steam 3 to 5 minutes, or until softened and puffy. Carefully transfer the steamed buns to a clean, dry work surface.

6



Finish the buns & plate your dish:

Find the lines of the muscle (or grain) of the **rested pork**; thinly slice against the grain. Gently open each **steamed bun** and spread with a thin layer of the **black garlic mayonnaise**. Divide the sliced pork and some of the **marinated cucumber** between the buns. Divide $\frac{2}{3}$ of the **finished buns** and **slaw** between 2 dishes (you will have extra buns and slaw). Garnish with the **green tops of the scallions**. Serve with any **remaining marinated cucumber** on the side. Enjoy!