

# Roasted Pork Steam Buns

*with Black Garlic Mayonnaise & Spicy Cabbage Slaw*

A famous East Asian street food, steam buns (or “bao”) are delectably fluffy, sweet buns, traditionally steamed in a bamboo basket and wrapped around a rich center. Tonight, we’re adapting them for the stovetop and filling them with roasted pork, marinated cucumber and mayonnaise seasoned with black garlic—or garlic heated for weeks, resulting in deep color and complex, caramelized flavor. On the side, our ten-minute take on kimchi balances the buns with a kick of Korean spice. (Best of all: you’ll have enough for leftovers!)

## Blue Apron Wine Pairings

Vandenberg Shiraz, 2014

Santa Barbara Highlands Grenache, 2014



## Ingredients

- 1 Pork Roast
- 6 Chinese Steam Buns
- 1 Scallion
- 1 Persian Cucumber
- ½ Pound Napa Cabbage

## Knick Knacks

- 3 Tablespoons Mayonnaise
- 2 Tablespoons Rice Vinegar
- 2 Teaspoons Gochugaru
- 2 Cloves Black Garlic
- 1 1-Inch Piece Ginger
- 1 Tablespoon Sesame Oil

**Makes:** 3 servings

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



1



### Sear & roast the pork:

Preheat the oven to 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 end of the scallion; thinly slice on an angle, separating the white bottom and green top. 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**; stir in a drizzle of 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 bottom of the scallion, 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**; season with salt and pepper to taste.

5



### Steam the buns:

Once the pork has roasted for about 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. Garnish with the **green top of the scallion**. Divide  $\frac{2}{3}$  of the **finished buns and slaw** between 2 dishes (you will have extra buns and slaw). Serve with any **remaining marinated cucumber** on the side. Enjoy!