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TANYA BRAGANTI

SANDWICH OF THE WEEK

BY GINA SALAMONE

For a tangy twist on a traditional roast pork sandwich, you can rely on the Smith. The four-month-old East Village American brasserie crafts creative comfort food that will leave you satisfied and stumped as to what's in it. Spicy cauliflower complements the thinly sliced roast pork, thanks to kimchi, the spicy Korean pickled cabbage. The pork has its own kick from being marinated in paprika, dry mustard and cayenne. Cinnamon and sugar are also in the mix, making a magnificent merger of savory and sweet.

ROAST PORK WITH SPICY CAULIFLOWER SANDWICH

Makes 4-6 sandwiches

From Glenn Harris, chef and owner of the Smith, 55 Third Ave., between 10th & 11th Sts., (212) 420-9800.

FOR THE PORK

- 2 tablespoons ground cinnamon
- 2 tablespoons dry mustard
- ¼ cup brown sugar
- 2 tablespoons paprika
- Pinch cayenne
- 2 tablespoons oregano
- 1 teaspoon black pepper
- 1 teaspoon kosher salt
- 2 tablespoons water
- 2 pounds trimmed pork shoulder, bones removed

FOR THE CAULIFLOWER

- ½ head cauliflower
- 2 ounces kimchi (check Korean produce markets)
- 2 tablespoons mayonnaise

FOR THE SANDWICH

- French bread or an Italian ciabatta
- 1 handful of watercress per sandwich

Preheat oven to 375 degrees. Mix marinade ingredients together to form a paste, add pork and allow to marinate for 24 to 48 hours. Roast pork for one hour and let rest for 30 minutes before cutting into ¼-inch slices.

Shave cauliflower as thin as possible and combine with kimchi and mayonnaise. Split bread, add sliced pork, top with cauliflower salad and a handful of watercress and cover.