

Banh Mi Smash Burgers: Crispy Pork Patties & Spicy Mayo

tangy, crunchy pickled carrots and radishes



OVEN
450°F

TIME
10 min

METHOD
Air fryer

PRINT
Recipe Card

INGREDIENTS

3/4 cup rice vinegar
1/2 cup water
3 tablespoons light brown sugar, divided
1 tablespoon plus 1 teaspoon kosher salt, divided
1 cup matchstick carrots
1/4 cup thinly sliced red radishes or 1/2 cup matchstick daikon
1/3 cup Kewpie mayonnaise
2 1/2 tablespoons chile-garlic sauce, divided
1 1/2 teaspoons fish sauce, divided
1 1/2 pounds 80% lean ground pork
1 tablespoon grated fresh ginger (about a 3-inch piece)
3 tablespoons finely chopped tender cilantro stems (plus leaves for topping)
4 brioche hamburger buns, split and toasted
1 jalapeño, thinly sliced
Cilantro leaves, for topping (from chopped stems above)

Swaps and Notes:

Rice Vinegar: Essential for the tangy pickle brine. Do not substitute with other vinegars.

Matchstick Carrots & Daikon/Radishes: This classic Banh Mi combination adds essential crunch and tang. You can adjust the ratio or use all carrots if preferred.

Kewpie Mayonnaise: Known for its rich, umami flavor, Kewpie mayo is highly recommended for the spicy mayonnaise. Regular good-quality mayonnaise can be substituted.

Chile-Garlic Sauce: Sriracha can be used as an alternative, but chile-garlic sauce (like Huy Fong brand) offers a more complex flavor profile. Adjust to your spice preference.

Fish Sauce: Adds a crucial depth of savory, umami flavor. Don't omit it!

80% Lean Ground Pork: The fat content is important for juicy, flavorful smash burgers.

Fresh Ginger & Cilantro Stems: These aromatics infuse the pork with authentic Banh Mi flavor. Use fresh for best results. Cilantro stems have a stronger flavor than leaves, making them perfect for the patty.

Brioche Buns: Soft, slightly sweet brioche buns toast beautifully and complement the rich flavors. Regular hamburger buns work too.

Jalapæo: Thinly sliced fresh jalapæo adds a burst of heat and freshness. Remove seeds for less spice.

DIRECTIONS

1. Let's get these incredible : Banh Mi Smash Burgers on the grill!
2. Prepare the : Pickled Vegetables: In a small saucepan, combine 3/4 cup rice vinegar, 1/2 cup water, 2 tablespoons of the light brown sugar, and 1 tablespoon of the kosher salt. Bring the mixture to a boil over medium-high heat, stirring often to ensure the sugar and salt dissolve completely. Remove from heat immediately, and stir in the matchstick carrots and thinly sliced red radishes (or matchstick daikon). Set aside to cool and pickle while you prepare the other components.
3. Make the : Spicy Mayonnaise: In a small bowl, combine the 1/3 cup of Kewpie mayonnaise, 1 1/2 tablespoons of the chile-garlic sauce, and 1 1/2 teaspoons of the fish sauce. Stir together until well combined. Cover the bowl and chill the spicy mayonnaise in the refrigerator until ready to use. This allows the flavors to meld and develop.
4. Prepare the : Pork Patties: In a large mixing bowl, combine the 1 1/2 pounds of 80% lean ground pork, 1 tablespoon of grated fresh ginger, 3 tablespoons of finely chopped tender cilantro stems, the remaining 1 tablespoon of brown sugar, the remaining 1 tablespoon of chile-garlic sauce, the remaining 1 teaspoon of fish sauce, and the remaining 1 teaspoon of kosher salt. Use your hands to gently mix until just combined. Be careful not to overmix, as this can lead to tough patties. Divide the pork mixture into 8 (about 3-ounce) portions, and shape each portion into a loose ball. Place the meat balls on a large plate; cover and chill them while you preheat your grill.

5. **Preheat : Grill & Griddle:** Preheat your grill to high (450°F to 500°F). Place a griddle or a large cast-iron skillet directly on the preheated grill grates, and let it heat for at least 10 minutes. (Alternatively, if you have a flattop grill, preheat it to medium-high heat.)
6. **Smash & : Cook Patties:** Cut a 3-inch square piece of parchment paper. Working in batches if needed to avoid overcrowding the griddle, arrange the loose meat balls on the hot griddle, spacing them at least 2 inches apart. Place the parchment paper square on top of one meat ball, and use a sturdy spatula or a burger press to firmly press and flatten the meat ball, forming a thin, 4-inch-wide patty. Immediately remove the parchment paper. Repeat with the remaining meat balls. Cook the patties, uncovered and undisturbed, until their bottom sides are beautifully browned and crispy, which should take about 2 minutes. Flip the patties; cook until browned on the other side, about 30 seconds to 1 minute. Remove the cooked patties from the grill.
7. **Drain : Pickled Veggies:** Drain the pickled carrot mixture, discarding the brine (or saving it if you want to reuse for another batch!).
8. **Assemble & : Serve:** Spread a generous amount of the chilled spicy mayonnaise on the cut sides of both the top and bottom halves of the toasted brioche buns. Place 2 crispy pork patties on each bottom bun half. Top evenly with the drained pickled carrot mixture (about 1/4 cup per burger). Top with thinly sliced jalapeño and fresh cilantro leaves to taste. Finish by sandwiching with the top buns. Serve immediately and enjoy!

SWAPS & NOTES

These Banh Mi Smash Burgers feature incredibly crispy pork patties, bright pickled carrots and radishes, and a luscious chile-garlic mayonnaise, all piled onto toasted brioche buns.

It's a unique and utterly delicious twist on burger night that's guaranteed to impress and tantalize your taste buds!

Why I Love This Recipe This recipe is a true stroke of culinary genius!

What I love most about these Banh Mi Smash Burgers is the incredible contrast of textures and bold flavors.

TIPS FOR SUCCESS

Don't Overmix Pork: Overmixing the ground pork will make the patties tough.

Smash Burgers Technique: The key to a crispy smash burger is a very hot griddle and firm, quick smashing of the loose meatball.

Parchment Paper: Use parchment paper when smashing the patties to prevent the meat from sticking to your spatula or press.

Even Thickness: Aim for evenly thin patties for consistent cooking and crispiness.

More recipes: [ChefManiac.com](https://chefmaniac.com)

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