

## *Kipper Banh Mi with Oyster Pate*

Serves: 2

### *Ingredients*

- 1 French baguette cut into 6" pieces
- 2-4 tbsp Oyster Pate (see recipe below)
- ½ bunch fresh cilantro
- 1 jalapeno, sliced thin on a bias
- pickled vegetables, to taste (see recipe below)
- 2 cans [Crown Prince Natural Kipper Snacks with Cracked Black Pepper](#), drained

### *Oyster Pate*

- 2 tbsp extra virgin olive oil
- 1 tbsp capers
- 6 stems fresh thyme
- 3-4 large garlic cloves, smashed
- 1 tbsp minced shallots
- 5 fillets [Crown Prince Natural Anchovies in Pure Olive Oil](#)
- 2 cans [Crown Prince Natural Whole Oysters in Water](#)
- ¼ cup dry white wine
- 1 lemon, zested and juiced
- salt and black pepper, to taste

Heat a sauté pan over medium high heat and add olive oil when pan is hot. Allow oil to heat up, about one minute. Add capers, thyme, garlic, shallots and anchovies. Stir occasionally until garlic is fragrant. Add oysters and stir to combine. Add wine and lemon zest. Allow wine to evaporate and turn off burner. Add lemon juice and season to taste. Set aside and allow to completely cool.

When cool, remove thyme stems and transfer remaining contents to a food processor. Process until smooth. Transfer to serving bowl, cover and refrigerate until ready to serve.



### *Pickled Vegetables*

- 1 cup granulated sugar
- 1 cup distilled vinegar
- 1 cup water
- 1 English cucumber, julienned
- 2 small carrots, peeled and julienned

Combine sugar, vinegar and water. Stir until sugar is dissolved. Add vegetables. Cover and refrigerate for at least one hour.

### *Directions*

Toast baguette slightly in oven before assembling banh mi. Spread on pate and build banh mi with remaining ingredients.