 We’ve all been there. You’re about to eat some spicy tacos +

 realize you’re in NEED of a beverage. You’re not feeling beer, but

 what the hell else do you pair with spicy? In short, pair your

 spicy meal with something sweet. For whatever reason (I’ve Googled to

 no avail), high acid, fruit-forward, low-alcohol, sweeter wines

 complement spice-laden dishes, elevating their base flavors while offering

 a cooling trend to those spicy flames. In addition to handling spice, aromatic whites like our new Gewurztraminer, go super well with Asian flavors: cilantro, lime, spicy peppers, etc. Bahn Mi sandos embody this deliciousness.

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| **Bahn Mi – Brit’s favorite sandwich** |
| Serves 4 |
| **Ingredients:*** 1 10oz package of shredded carrots
* 1 cucumber peeled & cut into thin strips
* 1/4 white onion cut into slivers
* 1/2 cup mayonnaise
* 2 tablespoons Sriracha hot sauce
* 4 chicken thighs
* 20 cilantro sprigs
* 1/2 cup rice vinegar
* 1 jalapeno seeded cut into thin slices
* 1 French baguette
* Sesame oil, salt, pepper
* 1 lime cut into 4 wedges
 | * 1. Mix sugar + vinegar well. Pour over carrots + cucumbers in bowl. Let sit for 20 min. Flipping once.
	2. Sprinkle chicken with salt + pepper. Grill or bake. Slice.
	3. Slice baguette into 4 pieces, cut in half for sandwiches.
	4. Mix mayo + Sriracha. Slather on one side of each sandwich.
	5. Pile in sliced chicken, carrot + cucumber, add in a few cilantro shoots, sliced jalapeno slices, + slivered white onion.
	6. Sprinkle on a few drops of sesame oil. Squeeze lime juice all over sando + enjoy!
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