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The Spruce / Christine Ma Meat, pickles, vegetables, chili, and mayonnaise on an airy, crusty baguette—these are the elements of a classic banh mi sandwich. The best banh mi is the one you grab on the streets of Vietnam, or from the little cafe you ducked into seeking shelter from the monsoon. It's ready in moments, doesn't cost much, and tastes all the better for it. At home, it's better to buy precooked ingredients, so that you don't find yourself working for half a day in the kitchen just to make a sandwich. The fully cooked pork belly from Trader Joe's, for example, is excellent for banh mi, and requires only slicing and a quick crisp in the frying pan. If you must make everything from scratch, do it over the course of a few days. Make the pickles first so they have time to, you know, pickle. Roast the pork for dinner. Make the pâté some Sunday afternoon. Then, when the time is right, pick up a fresh baguette and assemble your lunch. Speaking of the baguette, it's very important. If possible, stay away from sourdough or levain baguettes for banh mi. Those styles are crusty and chewy, but you're looking for light, airy and crispy. The crust should be thin and the crumb should be soft, yielding easily to the fillings and holding them in place. If you can't find the right baguette, look for fresh bolillo rolls, which are available in many supermarkets. The pâté should be soft and spreadable to lend moisture to the sandwich. Typically it is made of chicken liver, a flavor of mellow intensity that contrasts beautifully with the pickles and fresh vegetables. Some styles of banh mi are made with pâté alone. Besides roast pork and liver pâté, banh mi can also be made with cold cuts, meatballs, barbecued pork or beef, and even vegetarian pâté. "The banh mi sandwich is flavorful, impressive-looking, and full of quality ingredients. The brine comes together quickly and the sandwich is easy to assemble. I packed them up and enjoyed them with friends who thought I was a genius. The recipes is, not me!" —Mary Jo Romano For the Pork: 2 cups warm water 1/2 cup kosher salt 1/2 cup lightly packed brown sugar 4 cloves garlic, coarsely chopped 2 tablespoons whole black peppercorns 1 medium onion, quartered 3 medium jalapeños, coarsely chopped 1/2 cup soy sauce 1/3 cup fish sauce 3 pounds boneless pork shoulder, trimmed For the Sandwich: 1 French baguette, 22 to 24-inches long 1/2 cup store-bought or homemade pâté 1/4 cup mayonnaise 3/4 cup store-bought or homemade pickled carrot and radish mixture, fresh julienned radish, or daikon 1 jalapeño, thinly sliced, seeded if desired 3/4 cup thinly sliced seedless cucumber 2/3 cup packed fresh cilantro sprigs Gather the ingredients. The Spruce / Christine Ma Add the water, salt, and sugar to a bowl large enough to hold the pork shoulder and other ingredients. Stir to dissolve the salt and sugar. Alternatively, use a 2-gallon zip-top bag. The Spruce / Christine Ma Add the garlic, peppercorns, onion, jalapeño, soy sauce, and fish sauce to the bowl. Stir to combine. Add the pork and enough cold water to completely submerge the meat. Cover and refrigerate overnight. The Spruce / Christine Ma Position a rack in the center of the oven and heat to 400 F. Remove the pork from the brine and pat dry. Discard the brine. Place the pork on a rack in a roasting pan and roast until the internal temperature reaches 145 F on an instant-read thermometer, about 1 hour, 15 minutes. The Spruce / Christine Ma Remove from oven and rest for at least 30 minutes before cutting into 1/4-inch thick slices. The Spruce / Christine Ma Gather the ingredients. The Spruce / Christine Ma Cut the baguette into 4 equal-size pieces, about 5- to 6- inches long. The Spruce / Christine Ma Divide the pâté evenly between the sandwiches, spreading it on 1 side of each baguette. Divide the mayonnaise evenly between the sandwiches, spreading it on the other side of each baguette. The Spruce / Christine Ma Divide 1 pound of pork slices equally among the 4 sandwiches. Reserve any remaining pork for another use. Layer in the pickled vegetables, jalapeño, cucumber, and cilantro. Serve immediately. The Spruce / Christine Ma For an extra crispy crust on your bread, lightly spray your baguette with water and warm it in a 350 F oven for about 10 minutes before using it for the sandwiches. If you can't find a 22- to 24-inch French baguette, buy two smaller baguettes, or look for fresh bolillo rolls, which are available in many supermarkets. Leftover pork can be refrigerated for up to 1 week, or wrap tightly and frozen for up to 3 months. Rate This Recipe I don't like this at all. It's not the worst. Sure, this will do, I'm a fan—would recommend. Amazing! I love it! Thanks for your rating! Provides: Nursing Homes 3270 PRATT LAKE RD, Gladwin, MI 48624 "I just got out from Gladwin Nursing and Rehab because I fell down and broke my hip. This nursing home was as nice as those at a lot of assisted living places. I was exceptionally pleased with the..." More Provides: Nursing Homes 449 Quarter Street, Gladwin, MI 48624 "My dad moved into Gladwin Pines. The staff is wonderful, and they go above and beyond. The meals are good, and they make sure he eats if he wants to. His room is a good size, there's an air..." More Find Local Costs for Gladwin, MI Business owner? Claim your Caring.com Listing Ever since the Fatman brand was founded in 2006, its mission has been to marry upstart digital devices such as the iPod and iPhone with vacuum tube amplifying technology, bringing both a much-needed boost in perceived audio quality to the former and some street cred to the latter - as we saw with the Fatman Mi-Tube's sibling the iTube 452. The Fatman Mi-Tube Valve Amplifier with Bluetooth, though, is arguably the smallest and neatest expression of Fatman's philosophy yet. What you get for the very reasonable UK price tag of £240 (around \$380) is a 28W per channel valve amplifier with the ability to stream songs from your iPad, iPod, iPhone or other suitably-equipped mobile device using Bluetooth. Features and performance The Fatman Mi-Tube is certainly pretty to look at: viewed from the top-down it's completely circular, with a translucent covering on the top that houses discreet valves for the amp 'electronics' as well as the left and right audio channels. Plug the amp into the mains and the valves give off a warm orange glow that's almost primal in its appeal - like gazing at the leftover embers of a bonfire when you were a kid. On the front of the main vacuum tube you'll notice a strip containing two glowing blue lights - one at the top, one at

the bottom - that flicker into life when you play music through the Fatman Mi-Tube's front - the one on the left enables you to switch between Bluetooth streaming and the Input 1 and Input 2 RCA audio inputs on the amplifier's back - handy if you want to plug in a CD player or other audio source. The one on the right is a simple volume control.On the back of the amp are the two sets of analogue audio input alluded to above, plus a pair of chunky speaker binding posts so you can hook up speakers to the app using decent quality cable (some of which is supplied in the Fatman Mi-Tube's box).Getting the Fatman Mi-Tube to work with your iPod, iPhone, iPad or other Bluetooth-capable device is straightforward: you simply switch the front-mounted control dial to Bluetooth and then pair it with your device using its built-in controls, and it should all work as if by magic.The only catch is that if you walk out of range of the amp with your Bluetooth gadget in your pocket, the sound will eventually break up or stop altogether.There's another conundrum, of course: streaming low-bit rate tunes to any kind of amp will never scale the heights of audiophile delight - and there's a limit to how much a warm-sounding valve amp can do to ameliorate harsh-sounding artefacts in very compressed digital audio, or even in tunes that were badly recorded in the first place.Having said that, the Fatman Mi-Tube is a lot of fun. Feed with it high bit-rate MP3s, Apple Lossless or even CD-quality tunes and your ears will be filled with sweet-sounding vocals, melodious bass notes and an exciting, vibrant mid-range.Team that with the warm glow you'll get from those precious valves and your own feelings of satisfaction from the Fatman Mi-Tube's £240 (around \$380) price tag and you'll be very happy indeed.VerdictThe Fatman Mi-Tube is small, sensibly priced and beautiful to boot. The fact that it can also deliver ear-tickling audio joy (for the most part) almost feels excessive. Bluetooth audio streaming is a neat addition - as long as you accept its obvious limitations.TODAY'S BEST DEALS The Xiaomi Mi 10 is a great-looking phone. Shiny, curved glass around the back, a cool metal frame at the sides, and a bold, zingy, 90Hz screen on the front - what's not to love? Not much, actually, at least when it comes to its design and screen. Xiaomi's come a long way, and the Mi 10 series is its best-looking to date.The Xiaomi Mi 10 isn't the newest flagship phone from the brand, not since the launch of the Xiaomi Mi 11, and even the Xiaomi Mi 10T improves upon it in a few ways. But the Mi 10 is still one of the better phones from the company.That said, its interface is still occasionally questionable. For example, it still doesn't give you the option to activate an apps tray, and its virus scan feature interrupts whatever you're doing every time an app installs, so the interfaces found on phones from the likes of OnePlus are more polished.The Xiaomi Mi 10's camera is also not quite as good as it could be, given the £799 / AU\$1,699 (roughly \$990) asking price. The main 108MP sensor is a solid performer - we've seen it do great things on the Samsung Galaxy S20 Ultra and the Xiaomi Mi Note 10.That being said, it can't quite stack up to the 50MP main camera on the Huawei P40 Pro, and more to the point, the phone misses out on the telephoto camera the Xiaomi Mi 10 Pro packs, falling behind phones like the OnePlus 8 Pro in terms of versatility. What you do get with the Xiaomi Mi 10, however, is flagship power, a flagship screen, and seriously good sound from the stereo speakers, not to mention decent battery life, wireless charging, and 30W fast charging too, as well as 5G.Later down the line, if you can find the Xiaomi Mi 10 at the right price, then it's a great phone in a bubble. That said, when set aside other similarly priced devices, its camera and UI hold it back from excellence.Out now in the UK and AustraliaCosts £799 / AU\$1,699The Xiaomi Mi 10 is available right now in the UK and Australia for £799 / AU\$1,699 (roughly \$1,000). It was announced in China in February alongside the Mi 10 Pro, a similar phone with a superior camera system.Both phones have seen a staggered global launch and can be bought directly through Xiaomi's online store, as well as third-party channels like Amazon.(Image credit: TechRadar)DesignGreat fit and finishMetal frame and high-gloss glass backAvailable in Coral Green, Twilight Grey, and Peach GoldThere's no doubt about it, the Xiaomi Mi 10 is a great-looking phone. The front is all-screen Gorilla Glass 5, curving elegantly into the metal frame, which rounds off beautifully to the curved glass back.The Mi 10's four rear cameras jut out from the otherwise uninterrupted back panel, and in-hand and to the eye, there's absolutely nothing wrong with the Xiaomi Mi 10's design, until you get your grubby fingerprints all over it - it holds onto them for dear life.At 208g, it isn't quite iPhone 11 Pro Max beefy (226g), but it's still at the upper end of the smartphone weight spectrum.(Image credit: TechRadar)Buttons are all on the right-side - power and volume rocker; at the base there's a USB-C port and at the top, an IR blaster.The stereo speakers bookend the phone at the top and bottom, and the only warning we'd impart to potential buyers aside from the fingerprint-loving finish, is that the Mi 10 is big. If you're after a small phone, look elsewhere.DisplayLarge 6.67-inch displayAMOLED screen with punch-hole camera1080 x 2340 resolution, 90Hz refresh rateThe Xiaomi Mi 10's Super AMOLED screen packs a 1080 x 2340 resolution and measures 6.67 inches, making it a similar spec on paper to the Motorola Edge's screen, albeit with a less dramatic curve. The specs translate to 386 pixel-per-inch clarity, which is better than an iPhone 11, but worse than an iPhone 11 Pro.Being a Super AMOLED display, color pop and depth are abundant, whether gaming, watching, or just aimlessly swiping through the UI. It has a max manual brightness of about 500 nits - lower than the Samsung Galaxy S20, or OnePlus 8 Pro, but gets much brighter in auto mode, so is still easy to view indoors and out in all but the brightest conditions. The Xiaomi Mi 10 screen's HDR10+ accreditation means HDR movies look excellent, especially in darker environments, and viewing angles are great, especially for an OLED panel.(Image credit: TechRadar)Camera108MP, f/1.7 primary sensor13MP, f/2.4 ultra-wide camera2MP macro and depth sensorsNo telephoto optionThe Xiaomi Mi Note 10 introduced Samsung's 108MP camera sensor to the world and boy did it impress when it dropped. The huge-resolution sensor has since been reprised on the Motorola Edge Plus and Samsung Galaxy S20 Ultra, as well as the Xiaomi Mi 10 Pro - and it's also leading the charge on the Mi 10.What's interesting about the Mi 10's implementation of the 108MP camera sensor is that this is the first time we're seeing it with no telephoto secondary camera.Instead, Xiaomi's banking on the big pixel numbers making digital zoom a viable alternative. Is it? In bright conditions, for the most part, yes, as you can see in the 2x zoom picture in the camera samples further down.In low light, however, zooming is out of the question. The Mi 10's shooting modes are comprehensive: photo, video, portrait, night mode, pro mode - all the usual suspects are accounted for. There's also a 108MP photo mode that delivers full-res images that look fantastically detailed in well-lit scenes. Automatic mode on the Xiaomi Mi 10 is great. The phone packs optical image stabilization, so shots look at least sharpish across most lighting conditions, and capturing at 25MP by default, using 4-in-1 pixel combining (or pixel binning), detail is plentiful. That resolution translates to 4344 x 5792 photos by default, with each file size clocking in at around 7.10MB. (Image credit: TechRadar)Compared to other cameras on the scene, the Mi 10 falls behind the P40-series when it comes to tonal and color nuance. The iPhone 11 manages to pull out better dynamic range, and the Pixel 4 clearly betters Xiaomi's flagship when it comes to white balance, but we are nit-picking slightly for these comparisons.Most people who buy the Xiaomi Mi 10 will love the camera. The huge sensor size delivers stacks of depth for a smartphone, and dynamic range is at least decent. Night mode, however, it's noticeably behind the aforementioned Apple, Google, and Huawei phones.The 13MP f/2.4 ultra-wide camera's performance is mediocre, with no autofocus resulting in middling utility. In all but the best lighting conditions, it's also very soft, and compounding this fact is the odd decision to not make it accessible in night mode.Luckily, you can shoot pro mode images with it, so can grab up to 30-second long shutter speed shots, giving it some versatility in low-light if you know what you're doing. The macro camera, which clocks in at 2MP is, honestly, a bit of a joke, as you can get higher-impact macro shots from the main camera across more lighting conditions, so we're just going to skip over it.As for the 20MP selfie camera, along with the 108MP main camera, this is a highlight, delivering decent performance across photo and video in all but the darkest lighting conditions.Camera samplesImage 1 of 7A shot at 1x zoom. (Image credit: TechRadar)When shooting at 2x zoom in well-lit conditions the lack of optical zoom isn't too much of an issue. (Image credit: TechRadar)Dynamic range is a struggle when shooting backlit black cats. (Image credit: TechRadar)A wide-angle shot. (Image credit: TechRadar)An ultra-wide shot. (Image credit: TechRadar)(Image credit: TechRadar)Specs and performanceSnapdragon 865 powerAvailable in multiple configurationsUp to 256GB of storageThe Xiaomi Mi 10 has a Snapdragon 865 chipset but is available in a couple of flavors, with 128GB or 256GB of storage. That said, in the UK and Australia, it's shipping in its highest spec version as standard - 256GB of storage with 8GB of RAM for £799 and AU\$1,699. The result is a great phone for gaming, with top-tier flagship power, a gorgeous screen, and plenty of space for even the most monstrously massive titles.Benchmarks are nothing short of stellar, with the phone achieving a Geekbench 5 multi-core score of over 3,300, and this is reflected in day-to-day use and gaming performance. Xiaomi's MIUI 11 interface is hit and miss. On the plus, it's stable and looks clean, which is a good start. The experience falls behind when it comes to UI versatility - you can't activate an apps tray for example. Additionally, when apps install in the background, the UI pulls you out of whatever you're doing, taking you to a virus scanning screen. This results in a jarring user experience.App support is excellent, though, and it does have some advantages when set aside phones from Huawei, given Xiaomi has access to the full gamut of Google services. Connections on the Mi 10 are flagship across the board, with NFC and 5G. There's no microSD card slot inside, but with 256GB of storage, there probably won't be a need to bump up the phone's capacity in your time with it.The under-display fingerprint scanner is fine; it doesn't work as well as some of the competition, but face unlock is quick to fire and does the job.(Image credit: TechRadar)Battery life4,780mAh batteryWireless and reverse wireless chargingFast 30W wired chargingThe Xiaomi Mi 10's big battery clocks in at 4,780mAh, which is very generous from a capacity point of view. Even with the screen refresh rate set to 90Hz, you'll still get a full day out of it. The Mi 10 seamlessly switches between 60Hz and 90Hz depending on the app you're using to ensure the mode doesn't sap too much juice.After 90 minutes of Full HD video played at max brightness, the Mi 10 battery dropped by about 10%, and from flat, it charges up in around 70 minutes with 30W fast charging. The phone also supports wireless charging at up to 30W, which is incredibly impressive, and it offers 5W reverse wireless charging too.Should I buy the Xiaomi Mi 10?(Image credit: TechRadar)Buy it if...Don't buy it if...First reviewed: June 2020TODAY'S BEST DEALS

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