

GANG GANG VS. PUBLIC BBQ



SLIDER & POTATO & MANGO
MAC SALAD
SAUCE WITH CRISPY BACON WITH TAJIN

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The mac sauce

1 CUP KEWPIE MAYONNAISE
3 LARGE DILL PICKLES, DICED
(CHUNKY PIECES RECOMMENDED)
3 TABLESPOONS AMERICAN MUSTARD
1 TABLESPOON HEINZ KETCHUP
A DASH OF VINEGAR
SALT AND PEPPER TO TASTE

Dice the dill pickles into small, chunky pieces and set them aside.

In a medium-sized mixing bowl combine the Kewpie mayonnaise, American mustard and Heinz ketchup.

Stir in the diced pickles. Add a dash of vinegar to brighten the flavour, then season with salt and pepper to taste.

Mix all the ingredients together until well combined. Adjust the seasoning or consistency, if needed, by adding a bit more vinegar or ketchup.

Cover the sauce and refrigerate for at least 30 minutes to allow the flavours to meld together.

Serve as a topping for sliders or as a dipping sauce.

The potato salad

5 MEDIUM-SIZED POTATOES
3 HEAPING TABLESPOONS MAYONNAISE
1 TABLESPOON SEEDED DIJON MUSTARD
1 BUNCH FRESH CHIVES,
FINELY CHOPPED
5-6 STRIPS OF CRISPY BACON,
CRUMBLED
SALT AND PEPPER TO TASTE

Peel the potatoes (optional) and cut them into bite-sized chunks. Place them in a large pot of salted water and bring to a boil. Cook until tender but not mushy, about 10-15 minutes. Drain and let the potatoes cool completely.

While the potatoes are cooking, fry the bacon in a skillet over medium heat until crispy. Remove from the pan and place on paper towels to drain excess grease. Once cool, crumble the bacon into small pieces.

In a large mixing bowl, combine the mayonnaise and seeded Dijon mustard. Mix until smooth. Stir the chopped chives and most of the crumbled bacon into the dressing, reserving some bacon for garnish.

Add the cooled potatoes to the bowl with the dressing. Gently toss to coat the potatoes evenly without breaking them apart.

Season with salt and pepper to taste. Transfer the potato salad to a serving dish and sprinkle the reserved bacon and a few extra chives on top for garnish.

Serve chilled or at room temperature.



The mango

2 RIPE MANGOS
TAJIN CHILLI POWDER, TO TASTE

Peel the mangos and slice the flesh into thin, even pieces. Arrange them on a serving plate.

Sprinkle Tajin chilli powder generously over the mango slices. Adjust the amount to your taste preference for spice and tanginess.

Serve immediately as a refreshing snack or side dish.

THE TRUCK



Co-owners of festival food truck favourite Gang Gang, Nina and Morgen Wynn-Hadinata

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