



From Our Family to Yours

## Pulled Pork Sliders with Homemade Coleslaw

*Yield: 20 sliders*

### Ingredients

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2.5# Pulled Pork - heat and serve (SKU #860356)

8 fl oz BBQ Sauce (SKU #67131)

20 Split Top Dinner Rolls (SKU #861396)

Corn Bread (SKU #861431)

Homemade Coleslaw (recipe to follow)



*Don't have time to smoke a pork butt? No problem! Let us do the work for you. Use our Rich's hickory-smoked pork butt with a traditional style tomato-based sauce. Ready to heat and serve. Add additional BBQ sauce if desired. Top the sliders with coleslaw or serve on the side.*

### Homemade Coleslaw Ingredients

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1 lb Cabbage, Purple or Green shredded (SKU #89089)

½ lb Shredded Carrots (SKU #89090)

½ Red Onion, rough chopped (SKU #89091)

½ Cup Roasted Red Peppers (SKU #59006)

2 fl oz Pineapple Juice (SKU #863776)

1 tbsp Celery Salt (SKU #68076)

4 oz Mayo (SKU #56005)

Salt and Pepper, to taste



## Instructions

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Using your food processor shredder attachment, shred the cabbage and carrots. Transfer cabbage and carrot mixture to a medium sized bowl. In the bowl of the food processor with the blade attachment, add the onion and roasted red peppers and puree until smooth, reserve. In a large mixing bowl, combine mayo, pineapple juice, celery salt, kosher salt, pepper, onion/pepper mixture and stir to combine. Once dressing is thoroughly mixed, add cabbage and carrot mixture.