



Allen's Chopped Pork Sandwich

Leftover chicken is a good substitute.

Servings: 4



1 cup roughly chopped yellow onion

1 ½ cup of favorite BBQ sauce (kraft original or publix works well.)

Cut a piece, 2 or 3 inches off the pork loin.

Then roughly chop with the grain of the meat (this would be lengthwise on the entire loin) While not critical, it changes the texture of the meat and makes for a better sandwich.

2 cups of roughly chopped pork, see above.

Use any mid-sized pot. Soften the onion in a little butter over medium heat until clear. Add BBQ sauce and pork and simmer on low for 20 – 30 minutes.

We like to make garlic bread and serve the BBQ pork open face on top of the garlic bread. Of course, it works well on a burger bun or roll.



ANDY THORNAL COMPANY

336 Magnolia Ave.

Winter Haven, Fl 33880

(800) 499-9890 • (863) 299-9999

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AndyThornal.com