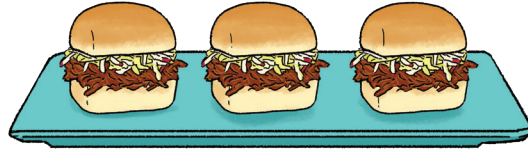

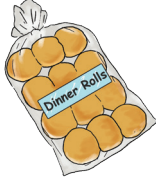








Dietary Modifications for:

Pulled Pork Sliders



rad^odish

Diet		Ingredient	Swap
 Gluten-Free			Use gluten-free burger buns such as Udi's or Canyon Bakehouse.
 Vegan	 Egg-Free		Use egg-free mayonnaise, such as Best Foods, Follow Your Heart, or Sir Kensington's.
 Vegetarian		 	<p>Use vegetable broth.</p> <p>Replace with 2 (20 oz) cans of green jackfruit in brine, drained. (Total drained weight = 20 oz)</p> <p>Make the following modifications:</p> <ul style="list-style-type: none"> • Step 1 – Decrease salt quantity to 1 ½ tsp. Do not preheat oven. • Step 4 – Increase oil quantity to 2 Tbsp. • Step 6 – Keep heat at medium-high. Add broth and vinegar to pot. Cover with a lid and cook 10 minutes. • Step 7 – Do not use oven. Instead remove lid and continue to cook, stirring occasionally, for 5 minutes, until jackfruit is tender and most liquid has evaporated. Cool 15 minutes. • Step 11 – Reserving liquid is not necessary. Shred jackfruit as directed, just like with pork.