



CHOPPED
PORK
SLIDERS



STEP 1 Preheat oven to 375°F (350°F for convection oven). Remove twine from brown parchment package and place entire package on a baking sheet, keeping completely wrapped to retain moisture. Place in hot oven for 10-15 minutes* or until the pork reaches an internal temperature of 155°F.

***FOR EVERY ADDITIONAL SERVING, PLEASE ADD 10 MINUTES OF COOKING TIME.**

<u>1 SERVING</u>	<u>2 SERVINGS</u>	<u>3 SERVINGS</u>	<u>4 SERVINGS</u>
10-15 MIN	20-25 MIN	30-35 MIN	40-45 MIN

STEP 2 While the pork is heating, place coleslaw in a mixing bowl and toss with slaw dressing until evenly coated. Set aside.

STEP 3 To build your sliders, place chopped pork on bottom bun, then top pork with vinegar BBQ sauce, coleslaw, pickles and top bun. Serve immediately alongside House Made BBQ Chips.

COOKING TIMES MAY VARY, PLEASE MAKE SURE FOOD IS COOKED ALL THE WAY THROUGH BEFORE CONSUMING.