



Buffalo Mac

Buffalo sauce mac and cheese served with celery sticks and a side of honey corn biscuit.

Servings: 10 servings

Ingredients	Amount	Amount
AdvancePierre Foods Fully Cooked Un-Sauced Pulled Pork #68168	23.5 oz.	2 ¾ C.
Mac & Cheese, Cooked	20 oz.	2 ½ C.
Buffalo Sauce	4 oz.	½ C.
Ranch	10 oz.	1 ½ C.
Celery, Sticks		60 ea.
Rich's Honey Corn Biscuit		5 ea.

DIRECTIONS:

1. Heat pulled pork: Stove top: Bring large pot of water to boil and put bag in water and cook to 140°F.
2. CCP: Hold for hot service at 145°F or higher.
3. Heat mac & cheese according to manufacturer instructions.
4. In a large mixing bowl, combine buffalo sauce and pulled pork together.
5. Use a ladle to portion 2 oz. of mac and cheese in serving boat.
6. Top mac and cheese with 2.35 oz. of buffalo pulled pork.
7. Serve 6 celery sticks with 1 oz. ranch to dip and ½ honey corn biscuit on the side.

AdvancePierre® PRODUCTS USED:

#68168, AdvancePierre Foods Fully Cooked Un-Sauced Pulled Pork

SKU Number: 68168

CN Portion	2.35 oz.
M/MA (oz)	2.00

Grain (oz)	0.00
Vegetable (oz)	0.00
Calories	80
Total Fat (g)	2.00
Saturated Fat (g)	0.50
Sodium (mg)	160
Carbs (g)	0
Protein (g)	14

