



**Tangy BBQ Pulled PORK STACKER**

Tangy BBQ pulled pork topped with pickled red onion, pickled carrot and a dill tomato relish. Served on a whole grain slider bun with fresh leaf lettuce.

*Servings: 10 stackers (1 per serving)*

Ingredients	Amount	Amount
Advance Pierre® 68168 sauced pulled pork	20oz	½ c
WG Slider bun	10	1
Pickled red onion	1oz	1.5c
Pickled carrot	1oz	1.5c
Diced Tom	.5oz	¼c
Diced dill pickle	.5oz	¼c
Lettuce	2oz	1 leaf

**DIRECTIONS:**

1. Place pulled pork (in bag) in boiling water until hot
2. Whole grain Slider bun should be at room temperature or toasted 350°
3. Place 2oz or approximately ½ cup of sauced pulled pork on the bottom bun
4. Place pickled onion and carrot atop the pork followed by the allotted amount of tomato dill relish.
5. Place one piece of leaf lettuce atop the swiss
6. Place top bun and serve

**TYSON FOODS® PRODUCTS USED:**

*#68168: Advance Pierre® Sauced Pulled pork.*

**Pickled carrot SUB RECIPE**

*Servings: 10 (1 per serving) This gravy will also be layered in casserole. 2oz to finish*

Ingredients	Amount	Amount
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Carrots	2lb	32oz
Red onion	2lb	32oz
Vinegar	4c	36oz
sugar	3/4c	6oz
Water	4c	32oz
salt	4tbsp	2oz

**DIRECTIONS:**

1. Julienne red onions
2. Add Slivered carrots and onion to brine
3. Let sit for a minimum of 6 hours (preferred method overnight)
4. Strain and serve.

**Tomato Dill relish**

*Servings: 10 (1 per serving) This gravy will also be layered in casserole. 2oz to finish*

Ingredients	Amount	Amount
tomato	2c	16oz
pickles	2c	16oz

1. Cut tomato and pickle into a small dice
2. Mix together in a mixing bowl
3. Set for an hour or more and serve

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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

