



FINCH + FENNEL

Tangy BBQ Pork Sliders

INGREDIENTS:

- 20 oz Pork Loin/ Shoulder
- 1 ½ c F+F Carolina-Style Tangy Mustard
BBQ Sauce
- ¾ Large Sweet Onion, sliced
- Dill Pickles, sliced
- Sweet Rolls



INSTRUCTIONS:

1. Sear pork shoulder on all sides, then place in slow cooker with ½ cup water for 8-10 hours.
2. When meat is done, pull meat apart with fingers or two forks.
3. Caramelize the onion by sautéing onion slices until they are soft, slightly translucent & beginning to brown.
4. Toss pulled pork with F+F Carolina Style Tangy Mustard BBQ Sauce & caramelized onions.
5. Top with pickles & serve on a sweet roll.

Enjoy!

