

Carolina Pulled Pork BBQ Sandwich

4 SERVINGS | HANDS ON TIME: 15 | TOTAL TIME: 30

Farmhouse Kitchen prepared Peaceful Pork Pork Shoulder, thawed
Farmhouse Kitchen Carolina BBQ Sauce, at room temperature
Farmhouse Kitchen Slaw Dressing, stirred well before use
Gundermann Acres Radishes, washed, greens removed, tap root removed
Johnson's Backyard Garden Carrots, washed, scrubbed, peeled (optional)
Crawford Orchard's Apple, washed
Kindle Farms Sweet Potatoes, washed, scrubbed, peeled(optional)
Slow Dough Bread Company Pretzel Buns, thawed
Olive or Vegetable Oil
Salt and Pepper

Preheat oven to 400°F degrees. Arrange the oven rack to the middle position.

STEP 1 Chop sweet potatoes lengthwise into 1/2" thick wedges. Add to a large baking sheet and drizzle with 1 tbsp. oil and season with sweet potato spice and additional 1 tsp. salt and pepper. Toss to combine and spread out in a single layer. Roast in preheated oven for 10 minutes, flip and cook an additional 10 minutes until potatoes are browned on the outside, and tender on the inside. Remove from oven, season with additional salt and pepper. Keep warm in turned-off oven until ready to serve. (NOTE: You may need to cook sweet potatoes in batches)

STEP 2 While the sweet potatoes are cooking, prepare the slaw. Shave the radishes as thinly as possible and add to a bowl. Grate the carrots on a box grater and add to the radish. Grate apples into radish and carrot mixture. Toss apple, radish and carrots, with half of the slaw dressing. Season with salt and pepper to taste. Set the slaw in the refrigerator until ready to serve.

STEP 3 Add the pulled pork (and any stock from the container) to a saute pan and place over medium heat. Warm the pork through, stirring occasionally, for about 5-7 minutes. For crispy pieces of pork, do not stir. Let the pork brown before flipping. Season with salt and pepper to taste. (NOTE: You may need to cook pulled pork in batches)

STEP 4 Slice the pretzel buns and toast them in the oven for 5 minutes until lightly crisp on the outside and warm on the inside. If you prefer, you can drizzle or brush oil on the cut sides and brown the buns in a pan over medium heat, about 2-3 minutes.

STEP 5 To serve, add the pulled pork to the bottom pretzel bun and top with the slaw. Serve with a side of sweet potato fries.

Enjoy!

Carolina Pulled Pork BBQ Sandwich

2 SERVINGS | HANDS ON TIME: 15 | TOTAL TIME: 30

Farmhouse Kitchen prepared Peaceful Pork Pork Shoulder, thawed
Farmhouse Kitchen Slaw Dressing, stirred well before use
Gundermann Acres Radishes, washed, greens removed, tap root removed
Johnson's Backyard Garden Carrots, washed, scrubbed, peeled (optional)
Crawford Orchard's Apple, washed
Kindle Farms Sweet Potatoes, washed, scrubbed, peeled(optional)
Slow Dough Bread Company Pretzel Buns, thawed
Olive or Vegetable Oil
Salt and Pepper

Preheat oven to 400°F degrees. Arrange the oven rack to the middle position.

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STEP 2 While the sweet potatoes are cooking, prepare the slaw. Shave the radishes as thinly as possible and add to a bowl. Grate the carrots on a box grater and add to the radish. Grate apples into radish and carrot mixture. Toss apple, radish and carrots, with half of the slaw dressing. Season with salt and pepper to taste. Set the slaw in the refrigerator until ready to serve.

STEP 3 Add the pulled pork (and any stock from the container) to a saute pan and place over medium heat. Warm the pork through, stirring occasionally, for about 5-7 minutes. For crispy pieces of pork, do not stir. Let the pork brown before flipping. Season with salt and pepper to taste.

STEP 4 Slice the pretzel buns and toast them in the oven for 5 minutes until lightly crisp on the outside and warm on the inside. If you prefer, you can drizzle or brush oil on the cut sides and brown the buns in a pan over medium heat, about 2-3 minutes.

STEP 5 To serve, add the pulled pork to the bottom pretzel bun and top with the slaw. Serve with a side of sweet potato fries.

Enjoy!

STORAGE TIPS INGREDIENTS BEST USED WITHIN 5 DAYS

Pulled Pork - Keep frozen until 24-48 hrs before ready to use. Thaw in a bowl in the refrigerator overnight. (Ingredients: Peaceful Pork pork shoulder, salt and pepper, Carolina BBQ Sauce: dijon mustard, yellow mustard, apple cider vinegar, distilled vinegar, ketchup, brown sugar, worcestershire sauce, salt and, cayenne)

Slaw Dressing - Store in the refrigerator. Use within 5 days. (Ingredients: distilled vinegar, sugar, salt, dijon mustard, Mexican oregano, canola oil, extra virgin olive oil)

Arugula - Store in crisper drawer of refrigerator in an airtight container, wrapped in a dry paper towel. Use within 5 days.

Apple - Store in the crisper drawer of the refrigerator. Use within 5 days.

Radish - Store in the crisper drawer of the refrigerator. Use within 5 days.

Carrots - Store in the crisper drawer of the refrigerator. Use within 5 days.

Sweet Potatoes- Store in a cool, dry place in the kitchen. Use within 5 days.

Pretzel Buns - Store in the freezer until ready to use. Will thaw on the counter in 30-45 minutes. (Ingredients: wheat flour (wheat), water, sugar, durum flour (wheat), canola oil (soybeans), sea salt, yeast, dough conditioner (wheat flour, malted barley flour, ascorbic acid, natural enzymes(wheat)).

***Contains gluten.**

****Not made with dairy, egg, nuts, peanuts fish or shellfish containing ingredients.**

*****Prepared in a facility that may contain gluten, dairy, egg, nuts, peanuts, fish and shellfish.**