



PORCHETTA AND FENNEL CIABATTA HERO

A hero of a sandwich! This sandwich combines our scumptious artisan bread with fennel, pork bar-b-que, porchetta seasoning, and olive oil. Be sure to serve it warm.

Yield: 15 portions

INGREDIENTS

5 lb **RICH'S** Hickory Smoked Pulled Bar-B-Q Pork Seasoned, 2 5-Lb Bags (#09067)

1 C Porchetta Seasoning Mix

1/2 C Extra virgin olive oil

4.5 C Arugula

3.5 C Pickled Fennel

DIRECTIONS

- 1 Thaw Double Rub Pork as per the directions on the package.
- 2 Heat pork to 140°F or higher.
- 3 Remove from bag and break pork up by hand into useable size pieces.

CHEF NOTES

*Porchetta Seasoning Mix 4 tbsp Lemon zest, minced 4 tbsp Rosemary, chopped 3 tbsp Sage, chopped 3 tbsp Garlic, chopped 7 tbsp Fennel seeds, toasted, crushed 12 each Bay leaves, toasted, ground 6 tbsp Kosher salt 4 tbsp Black pepper, coarsely ground Combine all ingredients and reserve



- 4 Add Porchetta Seasoning Mix, and mix well.
- 5 Mix olive oil, and some of the seasoning to use as a spread.
- 6 Brush cut side of crusty roll with oil seasoning mix.
- 7 On flat grill or in pan, toast roll by brushing it with the Olive Oil /Seasoning mix and place it cut side down on grill or pan. Toast until just golden.
- 8 To assemble sandwich, arrange arugula on bottom half of roll, then mound about 5oz. of pork on top. Scatter about 3 tablespoons of the pickled fennel on top of pork, and place top of roll to close sandwich. Serve hot.