



PUB STYLE PORK AND CHEESE PANINI

Classic pork and cheese panini made pub style with a beer infusion of flavor!

Yield: 4 sandwiches

INGREDIENTS

- 16 oz** RICH'S Hickory Smoked Pulled Bar-B-Q Pork Seasoned, 2 5-Lb Bags (#09067)
- 8 Slice** RICH'S MARBLE PANINI BREAD SLICED (6 PACK) (#00322)
- 1 Each** Yellow onion, thinly sliced
- 2 tbsp.** Butter
- 8 oz** Beer, personal choice
- 1/4 C** Mayonnaise
- 1 tbsp.** Worcestershire sauce
- 2 tbsp.** Prepared horseradish
- 8 Slice** Appenzeller quality Swiss cheese

DIRECTIONS

- 1 Place 2 tbsp of butter in a sauté pan over medium high heat and melt.
- 2 Add thinly sliced onions and sauté until soft and beginning to caramelize.
- 3 Deglaze pan with beer and cook until most of the liquid has evaporated and turn off heat. Set onion aside.



- 4 Mix mayonnaise, Worcestershire sauce and horseradish, set aside.
- 5 Heat Bar-B-Q in the oven or microwave until it reaches 140 degrees.
- 6 Spread each piece of bread with 1 tbsp. of horseradish mayonnaise.
- 7 Top 4 slices of bread with 1 slice of cheese, then 4 ounces of pork, 1/4 beer braised onions, another slice of cheese and then top with bread.
- 8 Place sandwich in pre-heated Panini press for 4 to 5 minutes.
- 9 Cut sandwich in half and serve.