



BBQ PULLED PORK SANDWICH AND COLESLAW

A Pulled Pork Sandwich with BBQ Sauce and Coleslaw is a savory treat featuring tender, smoky pulled pork drenched in tangy barbecue sauce, topped with crunchy coleslaw, all served on a fresh baked roll.

Yield: 1 Sandwich

INGREDIENTS

1 Each **RICH'S** NO PROOF WHITE SANDWICH ROLL DOUGH (#21986)

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

2 oz BBQ Sauce

1/4 C Coleslaw

DIRECTIONS

- 1 Pan 12 Sandwich Rolls spread out on a lined sheet pan
- 2 Place Sandwich Rolls in a refrigerator at 36°F to 39°F for 18-24 hours.
- 3 Score Sandwich rolls with one 1/4 inch deep cut.



- 4 Bake at 325°F for 12-17 minutes
- 5 Allow Sandwich Rolls to cool before cutting in half
- 6 Thaw Pulled Pork under refrigeration for 12-16 hours in bag
- 7 Place thawed bag in boiling water for 45 minutes or until product reaches an internal temperature of 165 °F
- 8 Mix your favorite BBQ sauce with the cooked Pulled Pork
- 9 Scoop 5 oz of the BBQ Pulled Pork on the bottom half of the Sandwich Roll
- 10 Top with 1/4 cup of Coleslaw and add the top half of the Sandwich Roll