

Sweet & Spicy Pulled Pork Sloppy Joes

Servings: 6

INGREDIENTS

- 2 lb Chef's Line™ Boneless BBQ Whole Pork Butt
- 4 oz yellow onion
- 1 ½ c sweet BBQ sauce
- 2 T Rykoff Sexton™ Dark Ale Mustard
- 2 t ground cumin
- 1 t garlic powder
- 6 sl Texas toast
- 6 sl Glenview Farms® Habanero Jack Cheese
- 1 T butter

PREPARATION

In a large skillet over medium heat, cook the onions in the butter until translucent. Add pulled pork and cook for 2 minutes. Add BBQ sauce, mustard, cumin, garlic powder. Adjust seasoning. Cook for 5-10 min.

Grill the Texas toast on both sides. Top with pulled pork and then 1 slice habanero jack. Cover to melt the cheese. Serve hot.

