

## Smoked Pork Butt Sandwich with Soba Noodle Salad

Servings: 1

### INGREDIENTS

- 8 oz Chef's Line™ pit-smoked pork butt
- 2 oz char siu sauce (see right)
- 1 ea Chef's Line 9-grain sprouted bun
- 1 T butter
- 4 oz Metro Deli™ Thai peanut yakisoba salad

### PREPARATION

Shred the pork butt and saute with char siu sauce until pork is heated through. Brush the bun with butter and toast on a flattop griddle. Serve char siu pork on the toasted bun with the yakisoba salad.

### Char Siu Sauce

#### INGREDIENTS

- ¾ c hoisin sauce
- ½ c soy sauce
- ½ c dry sherry
- ⅓ c honey
- 1 T sugar

#### PREPARATION

Mix all ingredients. Set aside.

