

Pit-Smoked BBQ Pork Carnitas

Servings: 1

INGREDIENTS

- 8 oz Chef's Line™ BBQ pork butt
- 4 oz Chef's Line adobo and beer sauce
- 1 ea Chef's Line croissant bun
- 3 oz Cross Valley Farms® guacamole

PREPARATION

Pull pork butt and season with adobo and beer sauce; form into a patty. Sear patty on a flattop grill, place on the warmed croissant bun and finish with guacamole.

