

Pulled Pork Sliders



Perfect for entertaining large groups. Prepare a big batch ahead of time and feed plenty of hungry mouths fast!

Ingredients

2 ½ Cups (375g) Pulled Pork

½ Cup Mayonnaise

2 Tablespoons Black & Gold Tomato Sauce

450g Packet American-style Coleslaw Kit

8 Slider Buns, Split and Toasted

Method:

1. Make coleslaw as per packet instructions. Set aside.
2. To make slider sauce, combine mayonnaise and tomato ketchup in a bowl. Set aside.
3. Heat a medium frying pan over medium heat. Add pulled pork. Heat, stirring occasionally, for 4-5 minutes until hot. Season with salt and pepper.
4. Spread cut sides of buns with mayonnaise mixture. Top with coleslaw and warmed pulled pork.
5. Top sliders with bun tops and serve.