



Hickory Pulled Pork Fries

Lamb's Seasoned® Seashore-Style® Flats topped with hickory smoked pulled pork tossed in a sweet and savory BBQ sauce, red cabbage slaw and crispy onion strings.

INGREDIENTS

- 10 oz. Lamb's Seasoned® Seashore-Style® Flats (SS102)
- 6 oz. pork butt, hickory smoked and pulled
- 4 oz. sweet and savory BBQ sauce, warm
- 3 oz. red cabbage, shredded and salted
- 1 oz. rice vinegar
- 1/2 oz. olive oil
- Salt & pepper to taste
- 2 oz. onion strings, fried and crispy

DIRECTIONS

1. Prepare the Lamb's Seasoned® Seashore-Style® Flats to manufacturer directions.
2. Toss pulled pork in the BBQ sauce until coated and add to the fries.
3. Mix the cabbage, vinegar and olive oil in a bowl, season to taste and add to the fries.
4. Garnish with the onion strings and serve immediately.

Yield

1 portion