



## Pulled pork smokey burger

### Ingredients

5 brioche buns

Sliced tomato

80g finely shredded cabbage

30g grated carrot

1 green apple, cut into sticks

80g finely chopped celery

1 onion, thinly sliced

1kg pork shoulder

Cooked bacon slices

**200g Mayonnaise (Art. 55085)**

**50g Pickle Relish (Art. 55070)**

**100g Smokey BBQ Marinade (Art. 50625)**

**80g Chipotle Glaze (Art. 55416)**

**100g Kentucky Bourbon BBQ Sauce (Art. 50608)**

### Cooking instructions

1. Marinate the pork shoulder with the Smokey BBQ Marinade and roast covered in the oven for approximately 2.5 hours.
2. While still hot, shred the pork using two forks and mix with the Kentucky Bourbon BBQ sauce.



3. In a mixing bowl, combine the cabbage, celery, carrot, Pickle Relish, apple, and Mayonnaise to prepare the coleslaw.
4. Build the burger by starting with a generous layer of coleslaw on the toasted bun base. Add a portion of pulled pork, drizzle with Chipotle Glaze, then add sliced onion. Top with a second layer of pulled pork and plenty of cheddar cheese. Finish with the toasted bun lid.
5. Secure with a skewer if desired and serve with freshly fried potatoes.

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