

Sliders With Friends

This slider pack is great for a formal or informal celebration. Juicy Texas style pulled pork, tender sliced turkey breast and sumptuous pulled pot roast are offered with mini corn dusted buns and crispy fried onions to build your own sliders. The cranberry aioli and smoked black pepper BBQ sauce are the perfect pairings. Serve with a delightful Greek pasta salad for the full experience.



SLIDERS WITH FRIENDS



DIRECTIONS:



YIELD: 10 Servings

CLIENT	MEASURE	INGREDIENTS	PRODUCT COST	PRODUCT #	DISTRIBUTOR #
Brookwood Farms	1.5 lb.	Pulled Pork BBQ (Texas Western Sauce)	6.62	12034	
Butterball	1.5 lb.	Carolina Turkey Deluxe Oil Browned Turkey, Cooked	4.32	2265581307	
Tyson Foods	1.5 lb.	Hillshire Farm Pot Roast, Select, Bottom Round, Flat, Fully Cooked	10.08	10000017704	
Ventura Foods	4 oz.	Classic Gourmet Mayonnaise Extra Heavy Real	.40	19487-CGS	
	3 Tbsp.	Whole Cranberry Sauce	.20		
Ventura Foods	4 oz.	Smokehouse 220 Smoked Black Pepper BBQ Sauce	.32	22164-SMH	
Flowers Bakeries	30 ea.	European Bakers 2.5" White Corn Dusted Mini Bun, Sliced	2.70	95006740	
Savor Imports	3 oz.	Crispy Fried Onions	.93	705170	
Sandridge Foods	2 lb.	Greek Feta Village Pasta Salad	3.62	250478	

FOOD COST CALCULATOR

Menu Price \$	\$82.95
Total Cost \$	\$29.19
Cost Margin %	35%
Net Profit \$	\$53.76

*Approximate ingredient costs & gross profit



Recipe Created by:
Chef Liz Ziegler

Directions for the Operator:

1. Preheat oven to 350°.
2. Place the pulled pork in the oven and bake until hot all the way through, around 20-30 minutes. Package to go.
3. Pull the pot roast and place it in the oven, covered with foil and bake for about 20 minutes or until warmed through. Package to go.
4. Shave the turkey breast. Package to go.
5. Mix mayonnaise with cranberry sauce, package to go. Mix cranberry and BBQ sauce and package in a separate container for transport.
6. Package the buns, fried onions and salad in separate containers for transport.

Directions for the Consumer:

1. Preheat oven to 325° and hold the pork and pot roast until ready to serve.
2. To serve, arrange the warm pork and beef in chafers to keep hot. Place the sliced turkey next to them on a tray.
3. Serve the mini rolls, a dish of the crispy fried onions, the two sauces on the side. Serve with a bowl of pasta salad.