



FLAKY PORK BUNS



INGREDIENTS

- 1 sheet puff pastry, thawed as directed*
- 2 C Brookwood Chopped Barbeque in Carolina Vinegar Sauce (#12011)
- ½ C hoisin sauce
- ½ Tbsp garlic powder
- ½ Tbsp ground ginger
- 3 Tbsp green onions, chopped
- 2 Tbsp honey
- 1 egg, scrambled
- ½ C water

DIRECTIONS

1. Preheat oven to 325°
2. In a medium bowl, mix Brookwood Chopped BBQ in Carolina Vinegar Sauce (#12011) with hoisin sauce, garlic powder, ground ginger, green onions and honey.
3. In a small bowl mix egg and water together to make a wash, set aside.
4. On a floured surface, lay puff pastry out and brush egg wash on all four sides of pastry. Place barbeque mixture in the center of pastry, fold sides of pastry around pork and flip over so seam side is down. Brush with wash and place on a non-stick sheet pan.
5. Place in oven and rotate after 6 minutes then continue to cook for a total of 12-15 minutes or until crisp and golden brown and reaches an internal temperature of 165°
6. Keep warm until ready to serve.
7. When ready to serve, cut in half.

*Thaw pastry sheet(s) at room temperature for 40 minutes before using. Using Puff Pastry Sheets: Unfold pastry on lightly floured surface. If there are any cracks in the pastry, sprinkle with water and press together to seal. Roll, shape and bake as directed in recipe.