



PULLED PORK CAKES WITH CAROLINA SLAW



PULLED PORK CAKE INGREDIENTS

- 1/3 C red bell peppers, finely diced
- 2 tsp olive oil
- 1 lb Brookwood Farms Pulled Pork, no sauce (#15005)
- 1/2 C mayonnaise
- 3 egg yolks
- 1/4 C green onions, sliced
- 2 tsp stone ground mustard
- 1/4 tsp Texas Pete® Dust
- 1/4 tsp black pepper
- 1/4 tsp kosher salt

BREADING INGREDIENTS

- 3 large eggs
- 2 C panko bread crumbs
- 1 C all-purpose flour
- black pepper to taste
- kosher salt to taste

DIRECTIONS

1. Heat olive oil over medium heat in a sauce pan. Add red bell peppers and sauté for 4 to 5 minutes, tossing occasionally. Remove and allow to cool.
2. In a mixing bowl, combine all pulled pork cake ingredients (including cooked red bell peppers). Divide mixture into eight 3 ounce portions. Roll into balls, flatten into cakes, and set aside.
3. In a small bowl, beat egg yolks. In a separate bowl, combine flour with a pinch of salt and pepper.
4. Place cakes into flour mixture to coat and shake off any excess. Dip cake into egg wash, then directly into bread crumbs. Make sure cake is completely covered. Repeat for remaining cakes.
5. Heat oil fryer to 350°. Fry cakes two at a time until golden brown (approximately 2 minutes).
6. Scoop Carolina Slaw (recipe on next page) onto a plate and top with pulled pork cakes.
7. Drizzle with barbeque remoulade sauce (recipe on next page). Serve immediately.



CAROLINA SLAW INGREDIENTS

¼ C	distilled white wine vinegar
3 Tbsp	granulated sugar
3 Tbsp	vegetable oil
½ Tbsp	stone ground mustard
½ tsp	celery seed
1 tsp	Texas Pete® Original Hot Sauce
1 lb	shredded green cabbage
½ C	red bell pepper, sliced into strips
¼ C	carrots, sliced
¼ C	onion, sliced

DIRECTIONS

1. Combine cabbage, peppers, carrots, and onion in a large mixing bowl.
2. In a separate mixing bowl, combine vinegar, sugar, oil, mustard, hot sauce, and celery seed and stir.
3. Pour vinegar mixture over vegetables and combine well. Refrigerate until cold.

BARBEQUE REMOULADE INGREDIENTS

1 C	mayonnaise
⅓ C	spicy barbeque sauce
1 Tbsp	stone ground mustard
1 Tbsp	worcestershire sauce
1 Tbsp	lemon juice

DIRECTIONS

1. Combine all ingredients in a mixing bowl.