

Signature Slider Recipes:

Asian Slider :

- 1 Whole Chicken
- 1 Head Red Cabbage
- 1 Head Green Cabbage
- 2 Cups Teriyaki Sauce
- Sesame Seeds
- 2 each Slider Rolls
- ½ Cup Sesame Oil
- ½ Cup Rice Wine Vinegar
- 2 Table Spoons Sugar
- 2 Slider Rolls

Roast off whole chicken and cool, when cool pull all meat off into small strips and place in large mixing bowl, Add 1 Cup Teriyaki Sauce to pull chicken meat and mix. Slice red and green cabbage very thin and mix together. Add sesame oil, rice wine vinegar and sugar and mix well.

Toast off slider buns, add pulled teriyaki chicken to roll and top with coleslaw mixture.

Enjoy,

Pulled Pork Slider:

- 1 Roasted Pork Butt
- 2 Cups BBQ Sauce
- 1 Red onion
- 2 Cups Flour
- 1 Red Cabbage
- 1 Green Cabbage
- 2 Cups Cole Slaw Dressing
- 2 Sliders Rolls

Roast off pork butt until fully cooked and allow to cool, with 2 dinner forks pull the meat from the butt into fine shreds and place in large bowl, add BBQ sauce and mix well as to cover all meat in sauce. Slice up red and green cabbage into very thin slices and mix with coleslaw dressing. Slice red onion very thin and dust in flour salt and pepper, deep fry until very crispy and nicely browned. Place pulled pork atop bottom bun and top with coleslaw and crispy tobacco Onions.

Enjoy

