



Aunt Nellie's[®]

PULLED PORK SLIDERS WITH TANGY RED SLAW

SERVES: Makes 6 SERVINGS (2 SLIDERS PER SERVING)

PREP TIME: 22 MINUTES

INGREDIENTS

Slaw:

- 1 tablespoon olive oil
- 2 tablespoons apple cider vinegar
- 3/4 teaspoon sugar
- 1/8 teaspoon cayenne pepper
- 1/4 cup thinly sliced celery
- 1/4 cup finely diced green bell pepper
- 1 cup Aunt Nellie's Whole Holland Style Onions, drained and coarsely chopped
- 1 jar (16 ounces) Aunt Nellie's Sweet & Sour Red Cabbage, drained

Sliders:

- 1 pound pulled pork, heated through
- 1/4 cup hickory smoked barbecue sauce, heated
- 12 small pull-apart dinner rolls, split crosswise and lightly toasted

NOTE: If desired, slaw can be served warm. Place slaw in saucepan over medium-low to medium heat. Cook about 5 minutes, or until heated through, stirring frequently.

INSTRUCTIONS

1. For slaw, in large bowl combine oil, vinegar, sugar and cayenne pepper; whisk to combine. Add celery, bell pepper, onions and red cabbage; toss to coat.
 2. In medium bowl, stir pork and barbecue sauce together. To assemble, spoon pork evenly over bottom half of each roll. Top with slaw and top half of each roll. Serve immediately.
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FIND IT ONLINE:

<https://auntnellies.com/pulledporksliderswithtangyredslaw/>

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