



Pulled Pork Sliders with Pineapple BBQ Sauce and Shredded Homestyle Cole Slaw

Yield: 6 sliders

Ingredients:

Pineapple BBQ Sauce:

- 3 cups [Reser's® Purely Hand-Cut Pineapple Chunks](#) (79453.75428)
- 2 cups water
- 12 oz tomato paste
- 1/2 cup unsulphured molasses
- 4 Tbsp apple cider vinegar
- 2 Tbsp garlic powder
- 1 Tbsp salt
- 2 tsp hickory liquid smoke
- 1/4 tsp cayenne pepper

Pulled Pork Sandwiches:

- 12 oz Reser's® [Shredded Homestyle Cole Slaw](#) (71117.15126)
- 18 oz Pulled Pork
- 6 each Slider Buns

Directions:

Pineapple BBQ Sauce:

1. Under the broiler or on a grill, roast the Reser's Purely Hand-Cut Pineapple Chunks to caramelize their exterior then cut into a large dice.
2. Combine all ingredients in a food processor and puree until smooth.
3. Pass through a strainer into a saucepot and simmer over low heat for 20 minutes, stirring occasionally.

Pulled Pork Sliders:

1. Heat pulled pork with 2 cups of Pineapple BBQ Sauce. Toast 6 slider buns; place 3 oz of pork on each bun. Place 2 oz of Reser's Shredded Homestyle Cole Slaw on pork. Place top bun on cole slaw.

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