

Fried Penko Pulled Pork Burger with House Coleslaw and Dill Pickles

SERVINGS: 8

PREPPING TIME: 10 MIN

COOKING TIME: 15 MIN

APPROX

Ingredients

For the Pulled Pork:

4kg pork shoulder

Oil for the binder

3 TBS of The Cherry Tree Blend By
SAUC'D LOWNSLOW

For the House Coleslaw:

1 head of cabbage, finely sliced

2 large carrots, grated

1/2 cup mayonnaise

2 tablespoon apple cider
vinegar

1 tablespoon honey

Salt and pepper to taste

For the Burger:

8 Burger buns

2 cup all-purpose flour

4 eggs, beaten

1 TBS of The Cherry Tree Blend
By SAUC'D LOWNSLOW

2 cup panko bread crumbs

1/2 cup vegetable oil

Dill pickles, sliced and Mayo.

Directions

1. Preheat your oven to 250°F.
2. Rub The Cherry Tree Blend all over the pork shoulder.
3. In a Smoker or large oven. Add the pork shoulder to a tray with some water
4. Cook until the internal temp is 210F.
5. Using two forks, shred the pork into bite-sized pieces.
6. In a large bowl, combine the sliced cabbage, grated carrots, mayonnaise, apple cider vinegar, honey, salt, and pepper. Toss until well coated.
7. To assemble the burger, heat the vegetable oil in a large skillet over medium-high heat.
8. Place the flour, beaten eggs, and panko bread crumbs in separate bowls.
9. Shape a Baseball size amount of Pulled pork into a burger shape, Dip each piece of pulled pork in the flour, then the beaten eggs, and finally, the panko bread crumbs.
10. Fry the breaded pulled pork in the hot oil for 2-3 minutes per side or until crispy and golden brown.
11. To assemble the burger, place a spoonful of the coleslaw on the bottom half of each bun.
12. Place the fried pulled pork on top of the pickles. and Mayo
13. Top the burger with the other half of the bun.
14. Serve the Fried Panko Pulled Pork Burger with House Coleslaw and Dill Pickles immediately and enjoy!