

BAKEN-ETS

CHICHARRONNATION



CAROLINAS

Baken-Ets® Pulled Pork Sliders with Pepsi®-Brisk® Peach BBQ Sauce



**FEATURED
FLAVOR**
HONEY MUSTARD

INGREDIENTS

Makes 4-6 Servings

12	Slider buns or potato rolls
1 ½ lbs	Pulled pork
2 cups	Pepsi®-Brisk® Peach BBQ sauce <i>(recipe below)</i>
1 cup	Dill pickle slices
1 cup	White onion, sliced
2 cups	Baken-Ets® Honey Mustard , <i>broken into medium sized pieces</i>

PEPSI®-BRISK® BBQ SAUCE

2 cans	Pepsi®
2 bottles	Brisk® Peach Tea
1 cup	Frozen peaches
2 cups	Ketchup
¼ cup	Creole mustard
½ cup	Yellow mustard
½ cup	Onion, diced
1 Tbsp.	Garlic, chopped
½ cup	Worcestershire sauce
1/3 cup	Lemon juice
1 Tbsp.	Molasses
1 Tbsp.	Cider vinegar
1 tsp.	Salt
2 tsp.	Whole grain mustard
½ tsp.	Red chile flakes
1 tsp.	Chipotle en adobo
1 tsp.	Tabasco sauce
½ tsp.	Fresh chopped thyme
1 Tbsp.	Liquid smoke, hickory

INSTRUCTIONS

1. Prepare the Pepsi®-Brisk® BBQ Sauce. Warm the sauce and mix in the pulled pork. Simmer for 10-15 minutes on low heat.
2. Toast the buns. Top each bottom bun with a nice mound of the pork.
3. Top with pickles, onions, and loads of broken Baken-Ets®, then place the top bun. Serve immediately and enjoy!

PEPSI®-BRISK® BBQ SAUCE

1. In a sauce pot, combine the Pepsi® and Brisk® and bring to a boil until the volume is reduced to ½ cup.
2. Combine remaining ingredients and simmer slowly for one hour, stirring occasionally.
3. Blend until smooth.

