

# 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	<b>Pepsi®-Brisk® Peach</b> BBQ sauce <i>(recipe below)</i>
1 cup	Dill pickle slices
1 cup	White onion, sliced
2 cups	<b>Baken-Ets® Honey Mustard</b> , <i>broken into medium sized pieces</i>

### PEPSI®-BRISK® BBQ SAUCE

2 cans	<b>Pepsi®</b>
2 bottles	<b>Brisk®</b> 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.

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