

Canna's Feast

WINERY

September 2012 Cellar Club Party

PULLED PORK SLIDER WITH ITALIAN SLAW AND BALSAMIC BBQ SAUCE

Yield: 4 Portions

Prepared by Chef Wendy Bennett of Wine Country Cooking Studio ~ Dundee, Oregon

INGREDIENTS:

- ½ POUND SLOW-ROASTED PORK BUTT COOKED UNTIL FORK TENDER SEASONED WITH GROUND FENNEL, SALT AND PEPPER
- 1 CUP SHREDDED CABBAGE
- 2 OUNCES ITALIAN DRESSING, HOMEMADE (SEE RECIPE BELOW)
- 2½ OUNCES BBQ SAUCE
- ½ OUNCE BALSAMIC VINEGAR
- 4 EACH SLIDER ROLLS, HORIZONTALLY SLICED

METHOD:

1. *Mix the shredded cabbage with the Italian dressing and refrigerate for at least 1 hour.*
2. *Mix your favorite BBQ sauce or a homemade version with the balsamic vinegar and set aside.*
3. *Heat the rolls in a 300° F oven for 10 minutes or until thoroughly warmed.*
4. *Open the bun. Place 2 ounces of the shredded pork, 1 teaspoon of BBQ sauce with balsamic and approximately 1 ounce of slaw mixture on the bun.*
5. *Close the bun on top of the filling and insert a 4" sandwich pick to secure.*
6. *Serve immediately.*

BASIC ITALIAN SALAD DRESSING

Yield: About ½ cup

INGREDIENTS:

- 6 TABLESPOONS OLIVE OIL
- 2 TABLESPOONS WHITE WINE VINEGAR
- 2 TABLESPOONS CHOPPED FRESH PARSLEY
- 1 TABLESPOON FRESH LEMON JUICE
- 2 GARLIC CLOVES, CHOPPED
- 1 TEASPOON DRIED BASIL, CRUMBLED
- ¼ TEASPOON DRIED CRUSHED RED PEPPER
- PINCH OF DRIED OREGANO

METHOD:

1. *Combine all ingredients in small bowl and whisk to blend. Season to taste with salt and pepper. (Can be prepared 1 day ahead. Cover and refrigerate.)*

Bon Appétit | December 1992 by Sue Ann Scarcia-Barry: Lititz, Pennsylvania