

BARBEQUE PORK ON A BUN



Serves:
6 to 8



Prep Time:
15 mins



Cook Time:
2 hours



INGREDIENTS

(1.2 kg) Marc Angelo Porchetta Pork Roast	1
olive oil	1 tbsp
medium onions, chopped	3
cloves garlic, minced	4
paprika	1/2 tsp
packed brown sugar	1/3 cup
apricot jam	2/3 cup
ketchup	2/3 cup
hot sauce	1/2 tsp
apple cider vinegar	1 tsp
crusty rolls, split	6-8

COOKING INSTRUCTIONS

- Bake porchetta as directed on package. Let rest 30 minutes before slicing.
- Prepare sauce while pork is baking. Heat oil in large frying pan over medium-high heat. Add onions and cook, stirring occasionally for about 8 minutes or until tender.
- Add garlic and paprika. Cook 2 minutes.
- Stir in brown sugar, jam, ketchup and hot sauce. Bring just to a boil. Stir in vinegar. Remove from heat.
- Slice pork into thin bite-sized slices. Mix with sauce.
- Toast rolls if desired. Spoon a generous portion of pork mixture on bottom of rolls. Serve with coleslaw.

TIPS

- Pork mixture can be prepared ahead and reheated when ready to serve.
- The pork mixture is also delicious served with pasta or rice as a main dish. Add a green vegetable to complete the meal.
- Try this sauce on cooked Marc Angelo Chicken Breasts or Pork Loin Centre Steaks.
- For a gluten- free sandwich use gluten- free rolls or serve the pork on rice or gluten- free pasta such as corn or rice.