



SUMMER MENU ESSENTIAL #1

Slow cooked and pulled shoulder of pork, in a brioche bun with pickles, waldorf slaw and Heinz Classic BBQ Sauce

### You will need

A large shoulder pork joint, cabbage, apple, lemon, brioche buns, gherkins and jalapeños and of course...

**a bottle of Heinz Classic BBQ Sauce**

### Method

- 1 Cook a whole/half shoulder of pork for as long as you can on a low heat in either the oven or on the BBQ
- 2 Mix together the cabbage and apple and add a squeeze of lemon juice
- 3 Pull the pork using two forks and mix with the Heinz Classic BBQ Sauce
- 4 Warm the brioche and fill with the warmed meat and serve with the Waldorf slaw and pickles

IT HAS TO BE

**HEINZ**  
FOODSERVICE