BVQ Sandwich

DEVELOPED BY: Mike See at University of Kansas

Ingredients	Quantity	Measure
Carrots, julienne	2	Ounces
Jalapenos, julienne	2	Ounces
Red onion, julienne	2	Ounces
Green apple, julienne	2	Ounces
Sugar	1/3	Cup
White balsamic vinegar	1/3	Cup
BBQ sauce	2	Cups
Barvecue Naked Pulled BVQ	10	Ounces
Split top buns	4	Each
Vegan mayo	1	Tablespoon

Preparation

- 1. Dissolve sugar and vinegar in a pot over medium heat. Add carrots, jalapenos and onions. Cool.
- 2. Heat BBQ sauce with BVQ over medium heat.
- 3. Add mayo to the bun, then add slaw and $\frac{1}{4}$ cup of the BVQ. Serve.

