

Carolina Barbecue Sandwich

DEVELOPED BY: Washington State University

Servings: 1 Sandwich

Serving Size: 1 Sandwich

Ingredients	Quantity	Measure
Barbecue Naked Pulled BVQ	3	Ounces
Carolina Gold BBQ Sauce	2	Ounces
Shredded Carrot	1.5	Ounces
Spinach Chiffonade	1.5	Ounces
Vegan Mayo	2	Tablespoons
Cider Vinegar	1	Tablespoon
Sugar Granulated	1	Teaspoon
Salt	1	Pinch
Pepper	1	Pinch
Telera Bun	1	each

Preparation

1. In a pan, combine the BVQ and Carolina sauce and heat over low heat, stirring occasionally.
2. In a small bowl combine mayo, vinegar, sugar, salt, and pepper. Stir to combine and adjust seasoning as needed.
3. Add the carrots and spinach to the dressing and mix well. Set aside.
4. Toast the Telera bun in an oven, toaster, or directly on flat top until crisp.

Plating

1. Place the bottom of the Telera roll on a plate.
2. Add 4-oz of the BVQ sauce.
3. Top with 3-oz of carrot and spinach slaw.
4. Place top of the Telera roll and serve.

