

Large Carolina BBQ Sandwich

DEVELOPED BY: Richie Rice at Dickinson College

Servings: 2 Serving Size: 8 oz.

Ingredients	Quantity	Measure
Barbecue Naked Pulled BVQ	8	Ounces
Sweet Baby Rays BBQ Sauce	6	Ounces
Shredded cabbage	3	Ounces
Shredded carrots	½	Ounce
Carolina Vinegar Sauce	2	Tablespoons
Brioche Rolls	2	Each

Preparation

1. Place the Barbecue Naked Pulled BVQ in a sprayed pan.
2. Mix in the Sweet Baby Rays BBQ Sauce.
3. Cover with parchment and foil, then place in a 350 degree oven until 165 in the center. Hold hot for later.
4. Combine the shredded cabbage and the shredded carrots.
5. Mix in the vinegar sauce and allow flavors to meld.
6. Spil and toast the brioche rolls.
7. With the roll laying open face, top one half with the hot barbecued BVQ.
8. Top the other half with the cabbage, carrot, vinegar sauce mixture.
9. Serve open faced or closed.

