

Pulled Pork

DEVELOPED BY: Chefs Anita, Carolyn, Patty and Maria at Northern Michigan University

Servings: 12 Serving Size: 2 oz

Ingredients	Quantity	Measure
Jackfruit	32	Ounces
Salt	½	Tablespoon
Pepper	½	Tablespoon
Garlic powder	1	Tablespoon
BBQ sauce, prepared	2	Cups
Slider buns	12	buns
Aoli		
Vegan mayonnaise	¾	Cup
Minced garlic	2 ½	Teaspoons
Black pepper	½	Teaspoon
Lemon juice or white wine vinegar	1	Tablespoon
Chives, chopped	2	tablespoons

Preparation

1. Shred jackfruit. Bake in oven on 375 for 20 minutes, then add the BBQ sauce and bake for another 20 minutes after checking to see if it's a little crunchy (you will want the sandwich to have a little crunch to it).
2. To make the aioli, add all the ingredients to a bowl and mix.
3. Toast the slider buns in the oven at 375 degrees for a few minutes until crispy.
4. Assemble sliders by adding the jackfruit on the bun and top with a dollop of aioli.

