



Perry's Pork Sloppy Joes

MADE WITH OUR FAMOUS PORK CHOP

Recipe developed by Celebrity Chef Rick Moonen, Perry's Master Development Chef

INGREDIENTS FOR BBQ SAUCE:

- 2 TBS Sugar
- 2 TBS Water
- 2 TBS Red Wine Vinegar
- 2 TBS Extra Virgin Olive Oil
- 1 Cup Onion, fine dice
- ¼ Cup Chopped Garlic
- 1 TBS Fresh Thyme Leaves
- 1 Cup Campbell's Beef Consomme
- 1.5 Cups Ketchup (10 ounces)
- 1 tsp Tabasco
- 2 tsp Worcestershire
- 1 tsp Black Pepper

MAKE THE SLIDERS:

- 3 TBS Olive Oil
- 1 Cup Onion, medium dice
- 1 Cup Green Bell Pepper, medium dice
- 12-16 oz. Left Over Perry's porkchop, diced small
- 1 TBS Smoked Paprika
- 1 tsp Dry oregano
- 2 Cups Sloppy BBQ Sauce (from above)
- 6 4" Potato Hamburger Rolls
- 12 Slices Cross Cut Pickles

INSTRUCTIONS

In a small saucepot, over medium heat, bring the sugar and water to a simmer. Cook until a dark caramel forms (do not burn...no smoke) immediately add the vinegar to dissolve the caramel. Remove to the side.

In another saucepot, heat the olive oil and cook the onions over medium heat for two minutes to soften the onions. Add the garlic and thyme and cook together for 1 additional minute. Combine the onion mixture with the sugar mixture and add the ketchup, tabasco, Worcestershire, black pepper and consomme. Bring to a simmer and cook 5 minutes, until it resembles a BBQ sauce consistency. Hold.

TO GARNISH: KETTLE POTATO CHIPS

In a medium saucepot, over medium-high heat, add the oil, onions and peppers. Cook for 2 minutes, until the vegetables are still slightly crunchy in the middle. Stir in the paprika and the oregano. Add the pork and the bbq sauce. Bring to a simmer and cook until it reaches a thick and sloppy consistency.

Toast the potato rolls under the broiler. Place a healthy amount of the sloppy-pig mixture on the bun. Top with the pickles and some chips. Crunch the top of the bun down and enjoy with more chips on the side.

For more recipes, visit PerrysSteakhouse.com/PorkChopRecipes.