



MADE WITH OUR FAMOUS PORK CHOP | Recipe developed by Celebrity Chef Rick Moonen, Perry's Master Development Chef

#### BBQ SAUCE INGREDIENTS:

2 tbsp. sugar  
2 tbsp. water  
2 tbsp. red wine vinegar  
2 tbsp. extra virgin olive oil  
1 cup onion, fine dice  
¼ cup chopped garlic  
1 tbsp. 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

#### SLOPPY JOE INGREDIENTS:

12-16 oz. Perry's Famous Pork Chop leftovers, diced small  
3 tbsp. olive oil  
1 cup onion, medium dice  
1 cup green bell pepper, medium dice  
1 tbsp. smoked paprika  
1 tsp. dry oregano  
2 cups BBQ Sauce (from above recipe)  
6 four-inch potato hamburger rolls  
12 slices cross cut pickles  
1 bag of kettle potato chips

## Pork Sloppy Joes YIELDS: 6 SLIDERS

This childhood revival is being elevated in your kitchen with Perry's Famous Pork Chop as the star. This smoky and savory Sloppy Joe is reminiscent of every barbecue dream, made right on your stovetop and perfectly complemented by buttery potato buns, a crispy pickle and your favorite potato chips.

#### BBQ SAUCE INSTRUCTIONS:

- In a small saucepan, 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 saucepan, 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.
- Add the ketchup, tabasco, Worcestershire, black pepper and consomme.
- Bring to a simmer and cook for 5 minutes, until it resembles a BBQ sauce consistency. Hold.

#### INSTRUCTIONS

- In a medium saucepan, 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 Joe 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.

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