



ASIAN PORK OPEN FACE SANDWICH

If you want an asian influenced dish then look no further! This wonderful dishes is served open face on french batard bread topped with our premium pork bar-b-que, hoisin sauce, ginger, scallions, and other ingredients that won't dissappoint.

Yield: 8 sandwiches

INGREDIENTS

16 oz **RICH'S** HICKORY SMOKED PULLED BAR-B-Q PORK SEASONED, 2 5-LB BAGS (#09067)

8 Slice **RICH'S** PARBAKED FRENCH BATARD (#87530)

1/4 C Hoisin sauce

2 tbsp. Honey

1 tbsp. Ketchup

1 tbsp. Rice vinegar

1 tbsp. Minced Ginger

1/2 C Chopped scallions

1 tsp. Ground pepper

8 tsp. Light Mayonnaise

8 oz Sliced Deli Ham

8 tsp. Butter

1/4 C Seasoned Rice Vinegar

1 tsp. Kosher Salt

1 C Sliced cucumber

4 C Spring mix lettuce greens

DIRECTIONS

- 1 Place thawed Double-Rub Pork Bar-B-Q in a sauté pan and cook over medium heat until meat starts to crisp around the edges.
- 2 Combine the hoisin sauce, honey, ketchup, vinegar and ginger and add to the hot pork. Continue sautéing until the meat mixture is 165° degrees and add the scallions. Hold for service
- 5 Spread 1 tsp of mayonnaise on each buttered bread and place on a serving plate. Top each bread slice with 1 oz of sliced ham.
- 5 Top ham slice with 2 oz of the pork mixture and 1/2 cup of Asian salad. Serve immediately.
- 4 Cut Batard into 8 - 1" slices on a bias. Spread 1 tsp of butter on one side of each of the slices of bread and lightly toast
- 3 Mix the cucumbers, spring mix, and seasoned rice vinegar, and salt to make an Asian salad mix. Hold for service



CHEF NOTES

Asian Salad: 1. Whisk together 1/4 cup rice wine vinegar, 1 tbsp sugar and 1 tsp kosher salt. 2. Toss dressing together with: 1 cup thinly