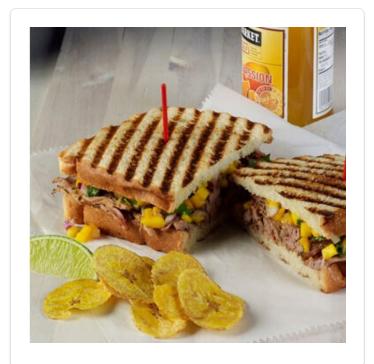


PUB STYLE PORK AND CHEESE PANINI

Classic pork and cheese panini made pub style with a beer infusion of flavor!

Yield: 4 sanwiches



INGREDIENTS

16 oz	HICKORY SMOKED PULLED BAR-B-Q PORK SEASONED, 2 5-LB BAGS (#09067)
8 Slice	MARBLE PANINI BREAD SLICED (6 PACK) (#00322)
1 Each	Yellow onion, thinly sliced
2 tbsp.	Butter
8 oz	Beer, personal choice
1/4 C	Mayonnaise
1 tbsp.	Worcestershire sauce
2 tbsp.	Prepared horseradish
8 Slice	Appenzeller quality Swiss cheese

DIRECTIONS

- Place 2 tbsp of butter in a sauté pan over medium high heat and melt.
- Add thinly sliced onions and sauté until soft and beginning to caramelize.
- Deglaze pan with beer and cook until most of the liquid has evaporated and turn off heat. Set onion aside.
- Mix mayonnaise, Worcestershire sauce and horseradish, set aside.
- Heat Bar-B-Q in the oven or microwave until it reaches 140 degrees.
- 6 Spread each piece of bread with 1 tbsp. of horseradish mayonnaise.
- 7 Top 4 slices of bread with 1 slice of cheese, then 4 ounces of pork, ¼ beer braised onions, another slice of cheese and then top with bread.
- 8 Place sandwich in pre-heated Panini press for 4 to 5 minutes.
- Gut sandwich in half and serve.