



## PUB STYLE PORK AND CHEESE PANINI

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

**Yield:** 4 sandwiches



### INGREDIENTS

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

**8 Slice** **RICH'S** 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

- 1 Place 2 tbsp of butter in a sauté pan over medium high heat and melt.
- 2 Add thinly sliced onions and sauté until soft and beginning to caramelize.
- 3 Deglaze pan with beer and cook until most of the liquid has evaporated and turn off heat. Set onion aside.
- 4 Mix mayonnaise, Worcestershire sauce and horseradish, set aside.
- 5 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.
- 9 Cut sandwich in half and serve.