Triple Pork Sandwich

* A Crispy Grilled Sandwich

**Makes 4 sandwiches**

**Sliced French Bread**

- 8 thick slices

**Sesame mayo**

- 1 cup mayo
- 1 Tbsp sesame oil

**Sriracha Mayo**

- 1 cup mayo
- 1 Tbsp Sriracha hot sauce

**Sliced Deli Ham**

- 12 slices, about 8 oz total

**Crispy Cooked Bacon**

- 12 slices, plus a few extra to snack on

**Cooked Pulled Pork, in BBQ sauce**

- 1 pound

**Blue Cheese Crumbles** 8 oz

**Crispy Fried Peppers**

- 1 cup buttermilk
- 2 each pepper (bell pepper or Poblano) cut in thin rings, ¼”
- 1 cup flour
- 2 Tbsp Seasoning blend, such as Johnny’s or Lawry’s
- ¼ cup oil
Directions

1) Prepare sesame mayo and Sriracha mayo
2) Combine dry ingredients for fried peppers
3) Soak thin cut peppers in buttermilk. Set aside
4) Preheat Pork and hold hot. Preheat flat griddle.
5) Spread Sriracha mayo on inside of both pieces of bread
6) Place 3 thin slices of deli ham on one side, 3 slices bacon on the other
7) Close sandwich. Spread sesame mayo on OUT side of both pieces of bread
8) Preheat skillet on medium heat.
9) Remove peppers from buttermilk and dredge in seasoned flour. Lay out on a plate, separated, to prevent clumping
10) Place the sandwich on the heated griddle, separate the two sides
11) Place the oil in the heated skillet, fry the peppers, dropping one at a time into the oil. Fry until crispy, remove to paper towel lined plate to drain.
12) Flip the sandwich to heat up the ham and bacon.
13) When bacon is heated, flip sandwich back, and add blue cheese crumbles and fried peppers to bacon side of sandwich. Add pulled pork to ham side.
14) Close sandwich, remove to cutting board, cut on a diagonal. Enjoy!