

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!