



Abby J's Pork Belly Sliders



SHOPPING LIST

- Pork belly
- Garlic
- Fresh thyme
- Fresh rosemary
- 1/2 cup of Dukes mayonnaise
- Red & white cabbage
- Jalapeno peppers
- Salt & pepper

INSTRUCTIONS

For jalapeno mustard slaw:

- Add Abby J Jalapeno Mustard Sauce.
- Add 1/2 cup of Dukes mayonnaise.
- Mix red & white cabbage.
- Add jalapeno peppers.
- Add salt & pepper.

For Pork Belly:

- Take pork belly and cut 1 inch diagonally.
- Cut diagonally the opposite way.
- Season pork belly with herbs, garlic, thyme, and rosemary.
- Place on grill for 3 hours at 300 °F.
- Take bread, add heirloom tomatoes, add slaw, and top it with Abby J Field to Fork sweet fire pickles.