



# OL' CAROLINA

<b>Serving Size</b>	1 Sandwich			
<b>Recipe Yield</b>	24	SERVINGS		
<b>Ingredient</b>	<b>Supplier/Brand</b>	<b>Notes/Prep</b>	<b>Volume</b>	<b>Volume Unit</b>
King's Hawaiian Original Bis Island Bun			24.00	each
Liquid Butter or Margarine		Brush on cut sides	1.50	cups
Carolina BBQ Sauce	Subrecipe		3.00	cups
Cilantro Sprigs			6.00	Cups
Red Cabbage Slaw	Subrecipe		6.00	cups
Pickled Jalapeno Slices	Subrecipe		192.00	each
Pulled Pork	prepared	held hot	9.00	pounds
Carolina BBQ Sauce	Subrecipe		1.50	cups
Pickled Onions	Subrecipe		6.00	cups
BBQ Spiced Potato Flour	Subrecipe (x2)		8.00	cups
Carolina BBQ Sauce	Subrecipe	Served in a 2 oz. squeeze bottle, room temp.	48.00	ounces

**Items needed: including equipment, smallwares, etc**

Fryer, breading basket, tongs, ladle, flattop

**Procedure: including prep, cooking, assembly, finishing**

- 1) Brush each inside cut portion of the bun with liquid butter or margarine and place on 350 degree flattop and toast for 2 minutes. Remove and place on cutting board.
- 2) Spread 1 tablespoon of Carolina BBQ Sauce on each half.
- 3) Line bottom bun with 1/4 cup cilantro sprigs, then 1/4 cup red cabbage slaw and then 8 sliced pickled jalapenons, in that order.
- 4) Top with 6 ounces pulled pork, piled high. Top pork with 2 tablespoons more of of Carolina BBQ Sauce, allowing to cascade down pork.
- 5) Dredge pickled onions in seasoned potato flour, shake off excess flour, and fry in a 350 degree fryer for 30 seconds
- 6) Place 1/4 cup fried onions on top of pork, top with top bun and serve with a side of more Carolina BBQ sauce in a 2 ounce squeeze bottle.

**Notes :**



# (OL' CAROLINA)

## SUB: CAROLINA BBQ SAUCE

<b>Serving Size</b>	1/2 cup			
<b>Recipe Yield</b>	24	SERVINGS		
<b>Ingredient</b>	<b>Supplier/Brand</b>	<b>Notes/Prep</b>	<b>Volume</b>	<b>Volume Unit</b>
Yellow Mustard			4.50	cups
Honey			1.00	cups
Light Brown Sugar			1.00	cups
Apple Cider Vinegar			2.25	cups
Chipotle Puree		Buy puree or blend whole peppers until smooth	4.50	Tablespoons
Ketchup			4.50	Tablespoons
Worcestershire Sauce			6.00	teaspoons
Granulated Garlic			4.50	teaspoons
Black Pepper, coarse grind			4.50	Tablespoons

**Items needed: including equipment, smallwares, etc**

Bowl and whisk

**Procedure: including prep, cooking, assembly, finishing**

- 1) Place ingredients in a mixing bowl and whisk to combine.
- 2) Store cold in small container. Store at room temperature for service.

**Notes :**



# (OL' CAROLINA) SUB: RED CABBAGE SLAW

<b>Serving Size</b>	1/4 cup				
<b>Recipe Yield</b>	24	SERVINGS			
<b>Ingredient</b>	<b>Supplier/Brand</b>	<b>Notes/Prep</b>	<b>Volume</b>	<b>Volume Unit</b>	
Red Cabbage		Shaved ultra thin on mandoline, no core	8.00	Cups	
Kosher Salt			4.00	teaspoon	
Coarse Black Pepper			2.00	teaspoon	
Cottonseed Oil			8.00	teaspoon	
Red Wine Vinegar			4.00	teaspoon	
Lemon Juice, fresh			4.00	teaspoon	

**Items needed: including equipment, smallwares, etc**

Mandoline, mixing bowl

**Procedure: including prep, cooking, assembly, finishing**

- 1) Shave cabbage and add other ingredients. Toss to coat the cabbage.
- 2) Store in a covered container for 1 hour to "marinate" or up to 2 days.

**Notes :**



# (OL' CAROLINA) SUB: PICKLED JALAPENOS

<b>Serving Size</b>	8 slices				
<b>Recipe Yield</b>	24	SERVINGS			
<b>Ingredient</b>	<b>Supplier/Brand</b>	<b>Notes/Prep</b>	<b>Volume</b>	<b>Volume Unit</b>	
Jalapenos		Shaved thin, no stem	8.00	each	
Red Wine Vinegar			2.00	cup	
Apple Cider Vinegar			0.25	cup	
Tap Water			0.50	cup	
Garlic Clove		slice	4.00	each	
Kosher Salt			4.00	teaspoon	
White Granulated Sugar			0.25	cup	

**Items needed: including equipment, smallwares, etc**  
Cutting board, knife, mandoline, sauce pot

**Procedure: including prep, cooking, assembly, finishing**  
1) Slice jalapenos on a mandoline and place in a small container.  
2) Bring the other ingredients to a boil for 2 minutes and then pour over jalapeno slices.  
3) Cover immediately and place in cooler. Pickle for 24 hours before using.

**Notes :**



# (OL' CAROLINA) SUB: BBQ SPICED POTATO FLOUR

<b>Serving Size</b>	AS NEEDED FOR FRYING			
<b>Recipe Yield</b>	2	QUARTS		
<b>Ingredient</b>	<b>Supplier/Brand</b>	<b>Notes/Prep</b>	<b>Volume</b>	<b>Volume Unit</b>
Potato Flour			8.00	Cups
BBQ Rub	Subrecipe		8.00	Tablespoons

**Items needed: including equipment, smallwares, etc**

Bowl and whisk

**Procedure: including prep, cooking, assembly, finishing**

- 1) Place ingredients in a mixing bowl and whisk to combine.
- 2) Store at room temperature. Use as needed

**Notes :**



# (OL' CAROLINA) SUB: BBQ RUB

<b>Serving Size</b>	AS NEEDED FOR SPICED POTATO FLOUR		
<b>Recipe Yield</b>	APPROX. 10	TBSP	
Ingredient	Supplier/Brand	Notes/Prep	Volume
Light Brown Sugar			7.00
Cayenne Pepper			1.50
Garlic Powder			1.50
Dark Chili Powder			4.25
Dry Oregano			0.75
Coarse Black Pepper			0.75
Kosher Salt			2.00
Cumin			1.50
Red Pepper Flakes			1.00
Onion Powder			1.50
		<b>Total</b>	

**Items needed: including equipment, smallwares, etc**

Bowl and Whisk

**Procedure: including prep, cooking, assembly, finishing**

1) Place ingredients in a mixing bowl and whisk to combine.

2) Store at room temperature

**Notes :**



# (OL' CAROLINA) SUB: PICKLED ONIONS

<b>Serving Size</b>	1/4 cup			
<b>Recipe Yield</b>	24	SERVINGS		
<b>Ingredient</b>	<b>Supplier/Brand</b>	<b>Notes/Prep</b>	<b>Volume</b>	<b>Volume Unit</b>
Red Onion		Julienne, no stem, no skin	4.00	Each
Red Wine Vinegar			4.00	cup
Apple Cider Vinegar			1/2	cup
Tap Water			1.00	cup
Garlic Clove		slice	4.00	each
Kosher Salt			8.00	teaspoon
White Granulated Sugar			0.50	cup

**Items needed: including equipment, smallwares, etc**

Cutting board, knife, mandoline, sauce pot

**Procedure: including prep, cooking, assembly, finishing**

- 1) Slice onion very thin on a mandoline and place in a small container.
- 2) Bring the other ingredients to a boil for 2 minutes and then pour over the onion slices.
- 3) Cover immediately and place in cooler. Pickle for 24 hours before using.

**Notes :**