



FEATURED ON  
KING'S HAWAIIAN  
ORIGINAL BIG  
ISLAND BUN

# O' Carolina

Pulled pork, red cabbage slaw, pickled jalapeños, fried pickled onions, and cilantro all drizzled with a tangy Carolina-style BBQ sauce.



**SERVING SIZE:** 1 sandwich  
**YIELD:** 24 servings

## INGREDIENTS

24 each	King's Hawaiian Original Big Island Bun
1 ½ cups	Liquid butter or margarine
6 cups	<b>Carolina BBQ Sauce (subrecipe)</b>
6 cups	Cilantro sprigs
6 cups	<b>Red Cabbage Slaw (subrecipe)</b>
192 each	<b>Pickled Jalapeño Slices (subrecipe)</b>
9 pounds	Prepared pulled pork, held hot
6 cups	<b>Pickled Onions (subrecipe)</b>
8 cups	<b>BBQ Spiced Potato Flour (subrecipe)</b>
48 ounces	Carolina BBQ Sauce, in 2 oz. squeeze bottles for garnish

## BUILD IT!

Prepare each sandwich to order as follows:

- 1** Brush each inside cut portion of bun with liquid butter or margarine, place on 350°F flattop, and toast for 2 minutes. Remove and place on cutting board.
- 2** Spread each half with 1 tablespoon Carolina BBQ Sauce.
- 3** Line bottom bun with ¼ cup cilantro sprigs, then ¼ cup Red Cabbage Slaw, then 8 slices of Pickled Jalapeños.
- 4** Top with 6 ounces pulled pork, piled high, and drizzle with 2 more tablespoons Carolina BBQ Sauce, allowing to cascade down pork.
- 5** Dredge Pickled Onions in BBQ Spiced Potato Flour. Shake off excess flour and fry in a 350°F fryer for 30 seconds. Remove from fryer, drain, and place ¼ cup fried onions on top of pork.
- 6** Top with top bun, and serve with a 2 oz. bottle of Carolina BBQ Sauce alongside.



## CAROLINA BBQ SAUCE

**SERVING SIZE:** ½ cup

**YIELD:** 24 servings

MAKE IT!



### INGREDIENTS

4 ½ cups	Yellow mustard
2 ¼ cups	Apple cider vinegar
1 cup	Honey
1 cup	Light brown sugar
4 ½ tablespoons	Chipotle purée
4 ½ tablespoons	Ketchup
4 ½ tablespoons	Coarse black pepper
6 teaspoons	Worcestershire sauce
4 ½ teaspoons	Granulated garlic

1

Place ingredients in a mixing bowl and whisk to combine.

2

Store cold in a small container. Bring to room temperature for service.

## RED CABBAGE SLAW

**SERVING SIZE:** ¼ cup

**YIELD:** 24 servings

MAKE IT!



### INGREDIENTS

8 cups	Red cabbage, cored and shaved thin on mandoline
8 teaspoons	Cottonseed oil
4 teaspoons	Red wine vinegar
4 teaspoons	Fresh lemon juice
4 teaspoons	Kosher salt
2 teaspoons	Coarse black pepper

1

Place all ingredients in a large mixing bowl and toss until cabbage is well coated.

2

Store in a covered container for at least 1 hour to marinate before service, or up to 2 days.



## PICKLED JALAPEÑOS

**SERVING SIZE:** 8 slices

**YIELD:** 24 servings

MAKE IT!



### INGREDIENTS

8 each	Jalapeños, stems removed, shaved thin on mandoline
2 cups	Red wine vinegar
½ cup	Water
¼ cup	Apple cider vinegar
4 each	Garlic cloves
¼ cup	Sugar
4 teaspoons	Kosher salt

1

Place sliced jalapeños in a container.

2

Combine all other ingredients in a small pot and bring to a boil for 2 minutes, then pour over jalapeño slices.

3

Cover immediately and place in cooler to let pickle for at least 24 hours before using.

## PICKLED ONIONS

**SERVING SIZE:** ¼ cup

**YIELD:** 24 servings

MAKE IT!



### INGREDIENTS

4 each	Red onion, peeled, stems removed, shaved thin on mandoline
4 cups	Red wine vinegar
1 cup	Water
½ cup	Apple cider vinegar
4 each	Garlic cloves
½ cup	Sugar
8 teaspoons	Kosher salt

1

Place sliced onions in a container.

2

Combine all other ingredients in a small pot and bring to a boil for 2 minutes, then pour over sliced onion.

3

Cover immediately and place in cooler to let pickle for at least 24 hours before using.

## BBQ SPICED POTATO FLOUR

**SERVING SIZE:** As needed for frying

**YIELD:** 2 quarts

MAKE IT!



### INGREDIENTS

8 cups	Potato flour
8 tablespoons	<b>BBQ Rub (subrecipe)</b>

1

Place ingredients in a mixing bowl and whisk to combine. Store at room temperature and use as needed.





## BBQ RUB

**SERVING SIZE:** As needed for BBQ  
Spiced Potato Flour

**YIELD:** Approx. 10 tablespoons

MAKE IT!



### INGREDIENTS

4 ¼ tablespoons	Dark chili powder
7 teaspoons	Light brown sugar
2 teaspoons	Kosher salt
1 ½ teaspoons	Cayenne pepper
1 ½ teaspoons	Garlic powder
1 ½ teaspoons	Cumin
1 ½ teaspoons	Red pepper flakes
1 ½ teaspoons	Onion powder
¾ teaspoon	Dry oregano
¾ teaspoon	Coarse black pepper

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

**2** Store at room temperature.



Enjoy!

