



Maple Bourbon Pulled Pork Slider

Labriola

Perfect for the Crock Pot
 Makes 16

1 3-pound boneless pork shoulder

Salt and pepper to taste

½ cup Kirkland Signature maple syrup

½ cup Kirkland Signature ketchup

⅓ cup brown sugar

⅓ cup Kirkland Signature bourbon

2 cloves garlic, peeled and minced

2 teaspoons chili powder

1 teaspoon grated fresh ginger

1 teaspoon dried mustard

1 teaspoon cayenne pepper

1 bag Labriola Pretzel Slider Rolls, sliced

1. Place pork shoulder in crock pot
2. Mix all other ingredients and pour over pork shoulder
3. Place lid on crock pot and cook on low for 6-7 hours
4. When tender, shred pork with two forks, top with juices from crock pot
5. Place pork and sauce on slider rolls, serve.

Special Tools: Slow cooker.

Place pork shoulder in a slow cooker. Sprinkle generously with salt and pepper.

In a medium bowl, mix together maple syrup, ketchup, brown sugar, bourbon, garlic and spices and pour over pork shoulder. Place lid on slow cooker and cook on low for 6 to 7 hours.

When tender, use two forks to shred pork and mix with juices in slow cooker. Place pork and sauce on slider rolls and serve. Makes 16 servings.

Lux Grilled Cheese Canape

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Makes 18

6 Labriola Pretzel Slider Rolls, sliced 6 slices to a slider, about ¼" thick. Use ends for another purpose

½ onion, chopped and caramelized in olive oil

4 strips of crisp cooked bacon, crumbled

2 cup shredded Gruyere cheese

½ c Daisy Sour Cream

Salt and Pepper to taste

Let onions cool after sautéing. Once cool, incorporate all ingredient except sliced pretzel bread in a bowl

Top one slice of slider bread with 1 heaping teaspoon of filling. Top with another slice of bread. Make 18 canapes total. Drizzle olive oil on both outsides of canapé and either sauté or use a Panini press to cook. Cook for 5 minutes total.

Slice each canapé in half and serve warm.

Mediterranean Turkey Slider with Cucumber Dill Topping

Labriola

Makes 6 sliders

Burger

1 Lb Ground Turkey

1 small garlic clove minced

½ t oregano

Pinch of salt and pepper, to taste

1 raw egg, whisked

1 T bread crumbs

1 t olive oil

Salt and Pepper to taste

6 Labriola Pretzel Slider Rolls

Mix all ingredients except pretzel rolls and shape 6 3 ½" patties. Cook for 5 minutes each side (either grill or broiler)

Cucumber Dill Topping

1 C Daisy Sour Cream

½ c peeled and diced cucumber

1 T chopped fresh dill + more for garnish if desired

1 small garlic clove minced

Salt and Pepper to taste

Squeeze of fresh lemon

1 t olive oil

Mix all ingredients in a bowl and let set for 15 minutes.

Slice Pretzel Slider. Place hot burger on bun, top with Cucumber topping and lettuce, dill and sliced tomato if desired.