

Jackfruit "Faux Pulled Pork" Sandwiches

Makes 4 Sandwiches

Ingredients

- 1 tablespoon Extra Virgin Olive Oil
- 1 tablespoon Unsalted Butter
- 1 Melissa's Perfect Sweet Onion, thinly sliced
- Kosher Salt and Freshly Ground Pepper, to taste
- 1 1/2 pounds Jackfruit, use the fibrous part around the pods
- 4 cups BBQ Sauce, recipe below
- 4 French Rolls, split in half horizontally
- Cole Slaw, recipe below

Method

1. Heat the oil and melt the butter in a saucepan. Add the onion, salt and pepper and sauté until translucent, about 3-4 minutes.
2. Add the jackfruit and the bbq sauce. Bring to a boil, reduce the heat and simmer for 30 minutes, stirring occasionally.
3. To assemble, lightly toast the rolls and spread equals parts of the jackfruit on each roll. Top the jackfruit with the slaw and serve.

Ingredients (For Traditional BBQ Sauce)

Makes about 4 Cups

- 1 cup Cider Vinegar
- 1 Sweet Onion, caramelized
- ¾ cup Ketchup
- ¾ cup Brown Sugar
- 3 cloves Fresh Garlic, chopped
- ¼ cup Worcestershire Sauce
- 1 tablespoon Dijon Mustard
- ¾ cup Bourbon Whisky
- 5 Roma Tomatoes, roasted
- 3 tablespoons Tomato Paste
- ¾ cup Chile Sauce (prepared)
- 1 tablespoon Smoked Paprika
- Kosher Salt & Freshly Ground Pepper, to taste

Method (For Traditional BBQ Sauce)

1. Place all of the BBQ sauce ingredients in a saucepan and stir until well combined. Bring the mix to a boil, reduce the heat to a simmer and cook for 20 minutes. Carefully blend the sauce with an immersion blender or in a blender until smooth. Makes about 4 cups.

Ingredients (For the Coleslaw)

Makes about 8-10 Servings

- 1 small head Melissa's Napa Cabbage, shredded
- 1 head Red Cabbage, shredded
- 3 Carrots, peeled; shredded
- 1 Red Onion, sliced thin
- 6 Melissa's Mini Cucumbers, ends trimmed; cut into half circle bite size pieces
- 2 Granny Smith Apples, cored; diced
- Kosher Salt and Freshly Ground Pepper, to taste
- Your favorite Cole Slaw Dressing

Method (For the Coleslaw)

1. In a large bowl, add the Napa Cabbage and the next 5 ingredients and mix well. Season with salt and pepper, dress with the Cole Slaw Dressing and serve or refrigerate until service.