

## **Burnt Ends' Sanger Kit**

### **Ingredients:**

2x Sanger Buns  
Cheddar Cheese  
Pulled Pork  
Coleslaw  
Chipotle Aioli  
Pickled Jalapenos

### **Equipment List:**

Oven  
2x Oven Trays  
1 Mixing Bowl  
2 Spoons  
1 Bread Knife  
1 Chef's Knife  
1 Chopping Board

### **Plating Suggestion:**

2 Medium-Sized Plates  
2 Napkins

### **Serving Suggestions:**

Moo Brew Pilsner  
Picklebacks

### **Prep Time:**

10 Minutes

### **Cook Time:**

15 Minutes

## Instructions:

- Preheat your oven to its maximum temperature, you're looking to get it heated up to at least 270°C.
- Layout your ingredients, equipment needed and serving plates on a table.
- Crack open a cold beer and have a drink.
- Take your sanger buns and slice them in half and place them on a baking tray.
- Generously top all 4 sides with the cheddar cheese.
- With your other oven tray, cut open the bag with the pulled pork meat and spread the contents evenly across the tray, no more than 2cm high.
- Once done, place both oven trays into your oven and have your next sip of beer.
- Whilst the cheese is melting in the oven, place the coleslaw in a mixing bowl and add in half of the chipotle Aioli.
- Once the cheese has sufficiently melted, take it out of the oven. The pulled pork meat might need a couple more minutes, keep an eye on it and only take it out when the edges have gone a bit crispy.
- Once the meat is ready, pull it out of the oven and set it aside.
- Place the bottom half of the sanger buns on a cutting board, liberally pile on the sanger meat, spread some chipotle aioli on top of the pulled pork, followed by a good amount of coleslaw and jalapenos.
- Place the top half of the bun on, cut it in half and demolish it with a pickleback and a beer.