

Tailgate Pulled Pork Slider Party Platter

with Apple Slaw, Pickles & Crispy Onion Rings



1h



2 Servings

What we send

- 2 (½ lb) pkgs ready to heat pulled pork
- 2 (5 oz) biscuit mix ^{1,3,6,7}
- 2 (4 oz) barbecue sauce
- 1 lb red cabbage
- 4 oz bread & butter pickles ¹⁷
- 1 Granny Smith apple
- 5 oz self-rising flour ¹
- 1 yellow onion
- ¼ oz cornstarch
- 2 (½ oz) honey
- 2 (1½ oz) ranch dressing ^{3,6,7}
- 2 (1 oz) sherry vinegar ¹⁷

What you need

- 1 large egg ³
- 2 Tbsp neutral oil, plus more for frying
- kosher salt & ground pepper
- 2 Tbsp butter, melted ⁷

Tools

- rimmed baking sheet
- large skillet

Allergens

Wheat (1), Egg (3), Soy (6), Milk (7), Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 0kcal

1. Prep biscuits

Preheat oven to 425°F with racks in the center and upper third. Line a rimmed baking sheet with parchment paper.

In a large bowl, stir to combine **½ cup water** and **all of the biscuit mix** with a spatula until a soft **dough** forms (do not overmix).

Place dough on a **floured** work surface. Roll or stretch into a 8x6-inch rectangle (about ½-inch thick); cut into 12 equal pieces.

4. Cook pork

On reserved baking sheet, break **pork** into smaller pieces using fingers or 2 forks.

Broil on upper oven rack until well browned in spots and crispy, stirring halfway through cooking time, 8-10 minutes (watch closely as broilers vary). Add **half of the barbecue sauce** and **1 tablespoon water**, tossing to coat.

2. Bake biscuits

Transfer **biscuits** to prepared baking sheet. Brush tops with **melted butter** and sprinkle with salt and pepper. Bake on upper oven rack until tops are lightly golden and puffed, 10-15 minutes.

While **biscuits** cool, switch oven to broil. Reserve baking sheet.

Shred half of the cabbage (save rest for own use). Core apple, then cut into matchsticks. Thinly slice onions into rings.

5. Fry onion rings

While the pork cooks, heat **¼-inch oil** in a large skillet over medium-high until shimmering. Dip the onion rings in the batter, shaking off any excess. Working in batches, add **onions** in a single layer (careful, oil may splatter). Cook until golden-brown, about 2 minutes per side. Transfer to a wire rack set over a baking sheet. Lightly season with **salt** and **pepper**.

3. Make slaw

In a medium bowl, whisk together 2 tablespoons oil and all of the sherry vinegar and honey. Add cabbage and apples; season with salt and pepper, then toss to coat.

In a 2nd medium bowl, whisk together cornstarch, ½ cup each of flour and water, 1 large egg, 1 teaspoon salt, and a few cracks of pepper.

Separate onion rings.

6. Finish & serve

Cut **biscuits** in half. Serve biscuits and pulled pork with slaw, pickles, and onion rings alongside. Serve with ranch and remaining barbecue sauce alongside for spooning over the sliders. Enjoy!