



Pulled Pork Sliders

with Crispy Onion Rings & Apple Slaw



1h



2 Servings

Do you want your guests to be as impressed by the appetizer as the main course? This spread will do the trick. Pulled pork biscuit sliders are impressive enough, but wait til you pull out your ultra-crispy homemade onion rings. A crisp apple and cabbage slaw ties it all together while ranch dressing and barbecue sauce are here for all your dipping needs. (Makes 12 servings)

What we send

- 4 (2½ oz) biscuit mix ^{3,2,4,1}
- 1 lb red cabbage
- 1 Granny Smith apple
- 1 yellow onion
- 2 (1 oz) sherry vinegar
- 2 (½ oz) honey
- ¼ oz cornstarch
- 5 oz self-rising flour ¹
- 2 (½ lb) pkgs ready to heat pulled pork
- 2 (4 oz) barbecue sauce
- 2 (1½ oz) ranch dressing ^{3,2}
- ¾ oz dill pickles

What you need

- all-purpose flour ¹
- 2 Tbsp butter, melted ²
- kosher salt & ground pepper
- 1 large egg ³
- neutral oil, for frying

Tools

- parchment paper
- rimmed baking sheet
- large skillet

Allergens

Wheat (1), Milk (2), Egg (3), Soy (4).
May contain traces of other allergens.
Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 360kcal, Fat 20g, Carbs 34g, Protein 11g



1. Prep biscuits

Preheat oven to 425°F with racks in the center and upper third.

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 on an **all-purpose floured** work surface. Roll or stretch into an 8x6-inch rectangle (about ½-inch thick). Cut into 12 pieces. Transfer to a parchment-lined rimmed baking sheet.



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, 8-10 minutes (watch closely as broilers vary). Add **half of the barbecue sauce** and **1 tablespoon water**, tossing to coat.



2. Bake biscuits & prep

Brush tops of **dough** with **2 tablespoons melted butter** and sprinkle with **salt** and **pepper**. Bake on upper oven rack until lightly golden and puffed, 10-15 minutes.

While **biscuits** cool, switch oven to broil; reserve baking sheet. Cut **half of the cabbage** into thin shreds (save rest for own use). Core **apple**; cut into matchsticks. Thinly slice **onion** and separate rings.



5. Fry onion rings

While **pork** cooks, heat **¼-inch oil** in a large skillet over medium-high until shimmering. Dip **onion rings** in **batter**, shaking off any excess. Working in batches, add to skillet 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 & batter

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**. Toss to coat.

In a second medium bowl, whisk together **cornstarch**, **½ cup each of self-rising flour and water**, **1 large egg**, **1 teaspoon salt**, and **a few cracks of pepper**.



6. Finish & serve

Cut **biscuits** in half.

Serve **biscuits** and **pulled pork** with **apple slaw**, **pickles**, **onion rings**, **ranch**, and **remaining barbecue sauce** alongside. Enjoy!