

# BURNT ENDS' SANGER KIT



## INGREDIENTS:

2X SANGER BUNS  
CHEDDAR CHEESE  
PULLED PORK  
COLESLAW  
CHIPOTLE AIOLI  
PICKLED JALAPEÑO

## 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

## PREP TIME:

10 MINUTES

## COOK TIME:

15 MINUTES

## SERVING SUGGESTIONS:

MOO BREW PILSNER  
PICKLEBACKS

# 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 JALAPEÑOS.
- PLACE THE TOP HALF OF THE BUN ON, CUT IT IN HALF AND DEMOLISH IT WITH A PICKLEBACK AND A BEER.