



MEXICAN-CHILI PORK OPEN SANDWICH

Servings: 4

Ingredients

- 3 ounces Anaheim chili peppers
- 6 ounces canned white hominy
- 8 tablespoons Tex-Mex barbecue sauce
- 12 ounces ready-made smoked, barbecue pulled pork
- 4 pieces cornbread, about 4 ounces each
- 8 sprigs cilantro

Directions

Dice the Anaheim peppers. Drain and rinse the hominy. Add the peppers, hominy and barbecue sauce to the pulled pork.

Cover and place in a 300 F degree oven to an internal temperature of 165 F, about 20 minutes.

For each sandwich, place 4 ounces of cornbread onto a plate. Top with 6 ounces (1 cup) of the pulled pork mixture.

Garnish with the cilantro sprigs.

Side dishes

Orange Jicama Slaw
Cornbread

