

Tim Farmer's Country Kitchen

PULLED PORK SLIDERS

Hawaiin Buns

Pulled Pork

BBQ Sauce

Pepperjack Cheese

Butter

Sesame Seeds

Leave buns connected and cut in half, removing the top half and setting aside. Cover buns with pork, bbq and cheese and place tops of bun back on top. Melt butter and brush on top of buns. Sprinkle with sesame seeds. Cover with foil and place in oven at 375 degrees for 10 minutes. Remove foil and cook additional 8-10 minutes. Remove, cut apart and serve.



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