



Recipes for Success



Spicy Smokehouse Pork Wrap

Yield: 18 wraps

Ingredients

- 1 qt. (2 lb.) **Heinz Hickory Smoke Barbecue Sauce**
- 1/4 cup (2 oz.) Hot sauce
- 3 lb. Cooked shredded pork
- 3 lb. Shredded cabbage
- 3/4 cup (12 oz.) Prepared coleslaw dressing
- 18 ea. Flour tortillas
- 1 qt. + 1 cup (1 lb.) Shredded cheddar cheese

Method

1. Combine barbecue sauce with hot sauce. Pour over shredded pork and incorporate sauce coating all of the pork.
2. In a braiser over medium heat, simmer pork for 10 minutes. Keep warm for service.
3. In the meantime, combine shredded cabbage and dressing to desired consistency. Be careful not to make the slaw too wet.
4. To prepare individual roll-ups, place 3 ounces of pork on one end of a flour tortilla. Layer with 2 ounces of slaw and 1 ounce of cheese. Tightly roll up flour tortilla.

Tip: If desired, brown rolls on all sides in a lightly greased skillet just before service.

Tip: Substitute coleslaw mix for shredded cabbage and customize the dressing by trying poppyseed or Vadalía onion dressing.