



## Seven Feathers Casino Resort's STIX BBQ Pork Sliders\*

### Ingredients

#### BBQ Sauce:

3 cups ketchup  
3 cups apple cider vinegar  
1 cup brown sugar  
1 cup corn syrup  
2 cups apple juice  
2 each celery stalks, finely chopped  
1 each white onion, finely chopped  
2 each carrots, finely chopped  
3 ounces cumin  
3 ounces granulated garlic  
3 ounces salt  
3 ounces black pepper  
3 ounces paprika  
3 ounces chili powder

#### Braised BBQ Pork Butt:

1 pork butt (bone-in, 8-12 pound)  
salt and pepper

#### Coleslaw:

green cabbage, shredded  
red cabbage, shredded  
carrot, shredded  
apple cider vinegar, don't make too tart  
mayonnaise, just enough to moisten  
sugar, to taste  
salt & pepper to taste

#### Crispy Onions:

2 cups all-purpose flour  
1 tbsp. salt  
1 tsp. paprika  
1 large onion, thinly sliced rings  
1 cup buttermilk  
salad oil

### Directions

#### BBQ Sauce:

Mix together all ingredients in a sauce pan over medium heat. Bring to a boil and reduce the heat to low. Simmer until thickened, about 10 minutes.

#### Braised BBQ Pork Butt:

Season pork butt with salt and pepper. Cut pork butt in half and place in a heavy bottomed pot. Cover with the BBQ sauce and braise at 275° for 6-8 hours or until meat pulls off the bone.

#### Coleslaw:

Mix your preferred amounts of shredded green cabbage, red cabbage and carrots with apple cider vinegar and mayonnaise. Add sugar, salt and pepper to taste. Chef recommends 2 ounces per slider.

#### Crispy Onions:

- 1) Soak sliced onion rings in buttermilk.
- 2) Combine flour, salt and paprika in a large bowl.
- 3) Pour salad oil to the depth of 2 inches in a large pan; heat to 375.
- 4) Dredge sliced onion rings in flour mixture to lightly coat. Shake off excess flour.
- 5) Fry onions in batches, about 1 minute or until golden brown; drain on paper towels.



**To Serve:**

4 each Brioche slider buns

**Assemble the Sliders:**

Split buns and lightly grill to warm. On the bottom of the bun place pulled pork, cole slaw, and crispy onions, then the top of the bun.

**\*Serves 4**

**\*Recipe created by Seven Feathers' Executive Chef Mark Henry.**