



T & A M F O U R
FOOD SERVICE



Soft Pretzel with Mac and Cheese and Pulled Pork

Yield: 6 servings

Ingredients:

- 1 5 Oz. Bavarian soft pretzel
- 4 Oz. Stouffers white cheddar mac and cheese
- 1 Oz. Great Lakes shredded carolina reaper cheese
- 2 Oz. Chandler vinegar pulled pork
- 1/2 Oz. Sugar foods crispy jalapeno
- 1 Oz. Sweet Baby Rays garlic buffalo sauce
- 1 Tbs Sweet Baby Rays Nashville hot

Directions:

1. Salt pretzel and bake at 350 for 5 minutes
2. Remove from oven and top with hot mac and cheese and shredded reaper cheese
3. Return to oven and cook till cheese is melted and starts to brown
4. Warm pulled pork and toss with garlic buffalo sauce
5. Remove pretzel from oven and plate, top with pulled pork
6. Finish with crispy jalapeno

Recipe and photo courtesy of J&J Snacks