

# Idaho Applicious Cheese Stacker

Serving Size: 1 sandwich  
Number of Servings: 100



## Meal Components

2 oz eq M/MA  
.75 oz eq Grain  
.125 cup Fruit  
.125 cup Vegetable

## Nutrition Information

306 Calories  
7.51g Saturated Fat  
652mg Sodium



## Ingredients

3.25 lb Idaho Apples, Whole	¼ c Worcestershire Sauce	1 c Cider Vinegar
6.5 lb Onions, Whole, Fresh	2 T Paprika	6.25 c Water
9.5 lb Pulled Pork (pre-cooked)	¼ c Garlic Powder	½ c Cornstarch
3 T Vegetable Oil	1 T Pepper	50 Hamburger Buns
2.5 T Salt	2 T Dry Mustard	100 1oz Cheddar Slices
6.25 c Apple Juice	1 T Red Pepper Flakes	

## Directions

Preheat oven to 400°F.

### Prepare Ingredients

Wash, core and thinly slice apples. Peel and small dice onion. Can thin slice apples using a meat slicer if available.

### Heat Pulled Pork

Follow the manufacturer's directions to heat pulled pork.

### Prepare Apple BBQ Sauce

Heat vegetable oil in a tilt skillet. Add sliced apples, diced onions, and salt. Cook for five minutes or until onions become opaque.

In a separate bowl, mix apple juice, Worcestershire sauce, paprika, garlic powder, pepper, dry mustard, red pepper flakes, cider vinegar, and water. Stir to mix well. Add cornstarch and whisk until no clumps. Add sauce to apple and onion mixture and bring to a boil. Let simmer to reduce.

### Bake Cheese Bread

Line sheet pans with parchment paper. Place 100 bun halves with bottoms and tops facing down. Top each bun half with one slice of cheese. Bake for 5 minutes at 400°F. Note: Adding the cheese to bun prior to the meat and sauce creates a barrier so the sauce does not make the bun soggy.

### Serving Directions

Serve 1 side of a bun with melted cheese and top with 1.5 oz shredded pork and 1/3 cup apple bbq sauce.

### Chef Tips

When making a reduction you are simmering to remove the water content of a sauce to enhance the flavor. This works best at a medium simmer.