



Open Face Cornbread Sandwich

Featuring

Chef Pierre®

Cornbread

Toasted Cornbread piled high with BBQ Pulled Pork and tangy Pimento Cheese.



JAZZ UP your menu with new, tempting appetizers, entrees and desserts



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Cornbread
Sandwich**

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Ingredients Yield: 1 serving

- 1 portioned slice #20333 Chef Pierre® Cornbread 12"x16" Pre-cut 30-Slice Southern Style*
- 4oz. BBQ Pulled Pork
- 1.5oz. Pimento Cheese
- BBQ Sauce (garnish)
- Green Onion (garnish)

Assembly

1. While cornbread is frozen, spray each side with pan spray or butter.
2. On a griddle, over medium heat, sear each side of the cornbread. Set aside.
3. Warm BBQ pulled pork to an internal temperature of 165 degrees.
4. Place slice of seared cornbread on a plate and top with pulled pork. Next, add pimento cheese on top of pulled pork.
5. To garnish, drizzle with BBQ sauce and add sliced green onions

Serving Suggestion: for a traditional slider/sandwich add another slice of cornbread on top

*#08281 Chef Pierre® Cornbread 12"x16" Pre-Cut Slice Sweet Style may be substituted.

#08282 Chef Pierre® Cornbread 12"x16" Pre-Cut Slice Jalapeño may be substituted.

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