



Stir-Fried Pork Grilled Cheese

A RECIPE FROM BACK HOME FARMS

ingredients

- 1 lb. Back Home Farms ground pork
- Sauce:
 - 1/4 cup white vinegar
 - 2 tablespoons brown sugar
 - 3/4 teaspoon cayenne pepper
 - 1/2 teaspoon garlic salt.
 - 1/8 teaspoon paprika powder
- 1/4 cup scallions or onion
- 2 cups cabbage
- 1/4 cup shredded carrots
- 2 Tbsp. chopped fresh cilantro
- 2 Tbsp. orange sesame dressing
- 4 Tbsp. butter
- 8 slices Italian bread
- 16 pepper jack cheese

directions

- Brown pork in skillet over medium-high heat until fully cooked. Drain off drippings in pan. Return pork to skillet and add sauce, stirring until pork is fully glazed and sauce has reduced. Remove from heat. Stir in scallions. Set aside and keep warm.
- In large bowl, toss cabbage, carrots, cilantro and orange/sesame dressing; set aside.
- Place bread, butter side down on skillet. Top each slice with 2 slices of cheese. Top only 4 bread slices with an even amount of pork mixture. Turn heat to medium-low. Cover skillet and cook until cheese begins to melt, about 3 to 4 minutes.
- Remove cover. Top pork mixture with an even amount of cabbage mixture. Using a spatula, flip 1 bread slice, with just the cheese, over the top of each pork-slaw sandwich, placing it cheese side down. Gently press sandwich together and continue cooking until cheese is melted and sandwich is toasted.

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