



VENTURA FOODS, LLC

# PERATOR SUPPORT SERVICES

Culinary & Product Development

**Name: Lamb Carnitas Sliders**

**Date: 2/13/14**

**Yield:**

Ingredients:	Quantity		Procedure
	Single	Double	
Lamb Carnitas, prepared	6 oz		Heat the lamb carnitas with the BBQ sauce. Griddle pretzel rolls until toasted.
Sweet 'n Smoky BBQ Sauce	2 oz		Lay the sliders on a flat surface and divide the lamb carnitas/BBQ sauce mixture evenly on top of the heel of the pretzel rolls.
Caramelized Onions	3 oz		Top each slider with 1 oz of caramelized onions ½ oz of shredded smoked cheddar cheese, ½ oz of crumbled applewood bacon, 1 pickle slice. Top with crown of roll.
Smoked Cheddar Cheese, shredded	1-1/2 oz		Serve!
Applewood Bacon, cooked, crumbled	1-1/2 oz		
Pickle slices, Kosher Dill	3 each		
Pretzel Rolls, 2" slider sized	3 each		

Chefs Tip: This recipe can easily be made with slider hamburgers, pork belly or braised short rib.