



Cornbread Jerk Sliders

Featuring



Cornbread

Grilled sweet cornbread stuffed with jerk spiced shredded pork or chicken and topped with Monterrey Jack-Cheddar cheese and pickled vegetable slaw

More than just a simple side, use cornbread to EXCITE your menus



Cornbread Jerk Sliders

Featuring
Chef Pierre®
Cornbread

Ingredients Yield: 1 serving for sharing

- 3 portioned slices #08281 Chef Pierre Cornbread 12"x16" Pre-cut 30-Slice Sweet Style*
- 4 1/2 oz Jerk seasoned, cooked, shredded chicken or pork
- 1/2 C Pickled julienned vegetables or coleslaw
- 2 Tbsp Cheddar cheese, shredded
- 2 Tbsp Monterey jack cheese, shredded

Assembly

- 1 Split cornbread in half crosswise.
- 2 Lightly butter grill or skillet, add cornbread, toast until golden.
- 3 Place 3 halves cornbread, toasted side up, on serving plate.
- 4 Top each cornbread half with 1 1/2 oz hot pulled pork or chicken.
- 5 Divide vegetables evenly over pork.
- 6 Combine cheeses and sprinkle evenly over vegetables.
- 7 Top each slider with 1 half cornbread, toasted, side up.

*#08282 Chef Pierre® Cornbread 12"x16" Pre-Cut 30-Slice Jalapeño may be substituted.

47%
nearly half of consumers are craving more comfort foods
Technomic: Foodservice Planning Program 2021

37%
Of BBQ menus have cornbread on it
Datassential Menu Trends 2022

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SaraLeeFrozenBakery.com/SeasonalFavorites

