



Meatball Subs

Sub buns
Meatballs
Cheese
Tomato sauce

Assemble on buns.
Warm open-faced until cheese is melted.



Pulled Pork on a Bun

2 lbs pork loin
1 1/2 cups BBQ sauce

Pork Rub:

Black pepper, cumin, oregano, garlic powder (1/2 tbsp each)

Cayenne (1/4 tsp)

Chili powder, salt, onion powder (1 tsp each)

Brown sugar (1 tbsp)

Paprika (2 tbsp)

White pepper (1/2 tsp)

Rub pork and place in baking dish.

Cook at 220°F for 8–9 hours or 350°F for 2.5 hours.

Shred, mix with BBQ sauce, and return to oven for 15 minutes.

Serve on buns.

Optional: coleslaw.

Can be made ahead and frozen.