



Garden Fresh Farm Recipes

BBQ Butt Pickle Sliders

Sliders are an awesome easy football food idea for game day. Sliders are a crowd favorite. BBQ Butt Pickle Sliders baked in the oven are a deliciously easy way to feed that hungry crowd!

Servings: 12

Ingredients:

12-pack of dinner rolls or Hawaiian sweet rolls
3 cups BBQ Butt shredded
½ cup BBQ sauce
8 ounces fresh mozzarella, sliced
24 Dill Pickle Chips
½ cup melted butter
2 tablespoons garlic, finely minced
2 tablespoons grated parmesan

Directions:

Preheat oven to 350°F

Slice the rolls in half lengthwise. Place the bottom half on a 9x13 baking tray. Spread the BBQ Butt evenly on the rolls, followed by the BBQ sauce and mozzarella. Place the remaining half of the rolls on top.

Mix the melted butter with the garlic and parmesan. Brush the top of the rolls with the butter mixture.

Bake for 20 minutes.

Slice, then serve!