

Yield _____

Storage _____

Instruction	Ingredient	Brand/Description	Quantity	Cost
1	Focaccia	Sliced through the middle	6 oz.	
2	Sauce	See - Grainy Mustard Vinaigrette	1 oz.	
3	Pork shoulder	Roasted, 1/2 inch cubes	3-4 oz.	
4	Sauer Kraut	See - Fresh Saur Kraut	2 oz.	
4	Cheese	Grande Mozz/Prov. blend	1 1/2 oz.	

INSTRUCTIONS

- 1) Slice the focaccia through the middle of the bread.
- 2) Spread the vinaigrette on the bottom piece of the focaccia.
- 3) Place the roasted pork shoulder on the sauce.
- 4) Layer the saur kraut on the meat and then the cheese on top of the saur kraut.
- 5) Place the top piece of focaccia on and put the sandwich close to the flame until the cheese just begins to melt. Cook time will be about 60 seconds.