

BBQ SLIDERS WITH SPICY SPROUT SLAW

Yield: 2 servings

Prep Time: 25 minutes

Cook Time: 10 minutes

Total Time: 35 minutes

INGREDIENTS:

16 ounces leftover turkey meat, cooked

2 cups BBQ sauce

½ cup leftover Brussels sprouts, cooked

½ cup **Roth Grand Cru**®, shredded

1 tablespoon mayonnaise

Hot sauce, to taste

4 mini pretzel buns

Scallions (optional)

METHOD:

Pulled Turkey:

Heat turkey and BBQ sauce on medium low in a sauce pan until warmed through.

Slaw:

Shred Brussels sprouts on a mandolin or in a food processor.

You can also cut using a knife.

In a bowl, mix together Brussels sprouts, **Roth Grand Cru** and mayonnaise. Season with hot sauce.

Assembly:

Layer an even amount of BBQ turkey and slaw on each pretzel bun. Top with scallions (optional).

