

CHEF DAVID HATTON'S

BBQ Jackfruit + Local Blueberry BBQ Sauce

Ingredients

3 lb Jackfruit, Green in Brine
6 2/3 Tbs Dark Chili Powder
1/2 tsp Ground Cumin
1/2 tsp Smoked Paprika
2 cup Spanish Onion, sliced
1 cup Garlic, peeled and chopped
1 cup Jalapeño Peppers, diced
1 lb Blueberries, Frozen
3/4 cup Ketchup
1/2 cup Dark Brown Sugar
1/2 cup Cider Vinegar
1/4 Tbs Crushed Pepper Red
1 Tbs Canola Oil
1/2 lb Green Cabbage, Shredded
1/2 lb Red Cabbage, Shredded
1/4 lb Carrots, Shredded
1 cup Red Onion, thinly sliced
24 Bavarian Pretzel Slider Rolls

Directions

1. Trim and clean jackfruit.
2. Toss with spices and sauté in oil until soft.
3. Add bbq sauce; simmer 10 mins.

BBQ SAUCE:

1. Sauté Spanish onions, garlic, and jalapeño in oil until soft.
2. Add blueberries, ketchup, sugar, bay leaves, vinegar, crushed red pepper, salt, and pepper; simmer 20 mins. or until thickened.

SLAW

1. Toss cabbages and carrots with thin sliced onions.
2. add 2tbs sugar + 2tbs vinegar, mix well.
3. season with salt + pepper.

CHEF FARMERS' MARKET
RECIPES ARE ON THE
CAMPUS DINING WEBSITE

