



Down to the Bone Barbecue & Co. The Beast from the East

Ingredients:

(2) 14" round bread or roll sliced in half (sesame, poppy or plain) (source from a local bakery)

1 pound of pulled pork*

1/2 cup of coleslaw*

3-4 tbsp. Down to the Bone Mild Madness BBQ sauce

1 pound of chopped brisket*

1/2 half cup of frizzled onions*

3-4 tbsp. Down to the Bone Mild Madness BBQ sauce

1 pound of pulled chicken*

8 slices of smoked bacon cooked

3-4 tbsp. Down to the Bone Sweet Heat BBQ sauce

Handful of shredded cheddar cheese

*Use store bought or your favorite homemade recipe

Method:

This challenge is built in layers. Make sure each layer is prepared in advance and make sure all meats are piping hot. Cut the rolls lengthwise and start building your challenge.

At Down to the Bone, each meat is carefully smoked in a smoker with our famous rub and smoked for over four hours depending on the type of meat. Pork (8 hours at 250 degrees), Brisket (16 hours at 250 degrees) and pulled chicken (4 hours at 250 degrees). You can purchase meats pre-cooked from the store or make your own with your favorite recipe at home.

Layer one pound of pulled pork onto the half of a layer of bread along with the coleslaw. Take Down to the Bone Mild Madness Sauce (or your favorite mild BBQ sauce) and pour about three to four tablespoons onto the coleslaw. Place the second piece of bread on top of the coleslaw.

Now begin the second layer. Place the chopped brisket and spread it all over the second layer of bread. Put the frizzled onions on top of the brisket along with 3-4 tablespoons of Down to the Bone Mild Madness on top of the onions.

Start the third layer of bread on top of the onions. Add the third layer of meat, the pulled chicken, on top. To finish, place cooked smoked bacon on top of the pulled chicken and drizzle 3-4 tablespoons of the Down to the Bone Sweet Heat (or your favorite spicy BBQ sauce) on top. The final step is to take the handful of shredded cheddar cheese on top of the sandwich and top with the final piece of bread.