

# From the Kitchen

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## DB Yummers Sloppy Pig Sliders

### Ingredients

- 2 Lbs Ground Pork Sausage
- 1 cup chopped onion
- 2 Cups of your Favorite DB Yummers BBQ Sauce (Sweet and Smokey or Mildly Spicy)
- 2 tablespoons brown sugar
- 1 tablespoon teaspoon Worcestershire sauce
- 16 Slider Buns

### Directions

1. Cook sausage and onion over MEDIUM-HIGH heat 8-10 minutes or until sausage is thoroughly cooked, stirring frequently; drain. Return to skillet.
2. Stir in DB Yummers BBQ Sauce, brown sugar and Worcestershire sauce Reduce heat to MEDIUM-LOW; simmer 3-4 minutes or until sausage mixture is thoroughly heated, stirring occasionally.
3. Fill buns with sausage mixture and cheese.

**Additional Notes:** Try them topped with sweet heat pickles, cole slaw and pepper jack cheese.