

Apricot BBQ Pulled Pork Sandwich

ANDROS Professional brings a vibrant twist to classic barbecue with this apricot-infused sauce. Sweet, tangy, and subtly spiced, this versatile BBQ sauce elevates pulled pork, grilled meats, and more with a rich, fruit-forward depth.



INGREDIENTS

Apricot BBQ Sauce

- 142 g (5 oz) Sugar-Free Ketchup
- 118 g (4 oz) Apple Cider Vinegar
- 20 g (0.7 oz) Soy Sauce
- 14 g (0.5 oz) Worcestershire Sauce
- 150 g (5.2 oz) Diced Onion
- 10 g (0.35 oz) Garlic, smashed
- 20 g (0.7 oz) Jalapeños, sliced
- 35 g (1.2 oz) Fresh Ginger, grated
- 14 g (0.5 oz) Barbecue Spices
- 20 g (0.7 oz) Hot Sauce (optional)
- 237 g (8.3 oz) **ANDROS Professional Apricot Spread**

INSTRUCTIONS

1. Combine all ingredients except the **ANDROS Apricot Spread** in a mixing container.
2. Blend using an immersion blender until smooth.
3. Fold in the **ANDROS Apricot Spread** until fully incorporated.

SERVING SUGGESTIONS

- Toss with pulled pork for a flavorful sandwich filling.
- Use as a marinade or basting sauce for pork tenderloin or grilled chicken.
- Serve as a dipping sauce for your favorite proteins.

Yields approximately 1 pint

FEATURED INGREDIENT



EMAIL US AT CONTACT@ANDROSPRO.COM FOR ALL ANDROS
PROFESSIONAL FRUIT SOLUTIONS