

# **CHOLULA** HOT SAUCE

## Drunken Diablo Sliders

### WHAT'S NEEDED

#### Ingredients:

- 3 soft rolls or buns, 2" x 2"
- 6 oz. pork, chicken or beef, pulled or shredded, seasoned, & cooked
- 1 ½ oz. red cabbage slaw, deli prepared
- 2 ½ oz. Cholula Cuervo Tequila BBQ Sauce (recipe below)
- 6 dill pickle slices, 1/8"

#### Cholula Cuervo Tequila BBQ Sauce

- 1 cup BBQ sauce (Cattleman's, KC Masterpiece, etc.)
- 1oz. Cuervo Tequila
- 2 tbsp. **Cholula Chili Garlic** Hot Sauce
- 1 tbsp. cider vinegar



### HOW TO MAKE

#### Preparation - 3-4 servings

1. To prepare BBQ Sauce, combine all ingredients in a small sauce pan, stir well, bring to a simmer and cook for 5 minutes to allow the alcohol to cook out of the sauce, keep warm for service.
2. In a small mixing bowl, combine meat with 1 ½ oz. of hot BBQ Sauce.
3. Place 2 pickle slices on each bottom of warmed buns, place 2 oz. of meat/sauce mixture on top of pickles, place ½ oz. of slaw on each slider, secure top bun with toothpick, and serve with 1 oz. of BBQ Sauce on side.