## **HOT PORK SANDWICH**

Last Modified: 11/27/2019

PREP: 1 Min COOK: 10 Min STOVETOP MICROWAVE

## SANDWICH

**EASY** 

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## **MAKES 4 SANDWICHES**

QUA	MEASURE	INGREDIENT	PROCESS
4		Leftover Roast Pork	
1	Recipe	Easy No Pan Drippings Gravies (Pork Gravy)	
OR			
1	Recipe	Easy No Pan Drippings Gravies (Onion Gravy)	
OR			
1	Recipe	Easy No Pan Drippings Gravies (Roasted Garlic Gravy)	
OR			
2	12 Oz	Jars Home Style Pork Gravy (Heinz)	
1 +/-	Pinches	Kosher Salt	To Taste
1 +/-	Pinches	Fresh Ground Black Pepper	To Taste
2	Slices	Bread (Any You Like - (Sourdough - NICE)	Per Sandwich
1	Recipe	Vegetables - Mashed Whipped Potatoes	
OR			
1	Recipe	Vegetables - Mashed Dairy-Free Whipped	Potatoes

PREPARATION			
FACTOID	Popular in every Diner in the Philadelphia area		
TOOLS	1) Large Stainless Skillet & Lid		
	2) Medium Sauce Pan & Lid		
PREP	DISH		
	1) Shred the Roast Pork and set it aside		
1	In a Medium Sauce Pan over medium low heat, bring the Gravy to a rapid simmer, cover		
	and leave it on the off burner.		
2	Spread the Shredded Meat on a plate and microwave it until hot along with a small glass		
	of hot water to keep the meat moist (About 2 minutes).		
3	On a warm dinner plate, Place a large dollop of Mashed Potatoes on one side. Make a		
	dent to pour Gravy into.		
OPTION	You can use ANY Mashed Potatoes and Bread that you like for this recipe.		
SERVE	<b>BUILD THE SANDWICH:</b> Place a Slice of Bread on the Plate. Sprinkle the top generously		
	with the Shredded Meat. Add the second Slice of Bread on top. Pour a generous amount		
	of Gravy over the Mashed Potatoes and the Sandwich. Serve while hot with plenty of		
	napkins.		