Chef Anca Timmons created this recipe – which is a guest favorite at the hotel’s restaurant – by combining pulled pork and pancake batter to create a mouth-watering, savory treat.

**INGREDIENTS**

- PANCAKE BATTER: 1C
- DOUBLETREE COOKIE (CRUMBLED): ½
- PULLED PORK: 2OZ
- BARBEQUE SAUCE: 2TBSP
- MAPLE GLAZED APPLEWOOD SMOKED BACON: ½OZ
- MAPLE SYRUP: 1TBSP
- PARSLEY (MINCED): ¼ TSP

**PROCESS**

Preheat a large cast iron pan until hot and spray with oil. Drop three small scoops of preferred pancake batter onto pan and sprinkle with DoubleTree Cookie crumbs. Flip pancakes to finish cooking on the other side and then reserve on a warm plate until needed.

In a sauté pan, heat the pulled pork with barbeque sauce. Reserve. In separate pan cook, then julienne bacon.

For assembly, place three pancakes on a long plate, top with pulled pork and maple bacon, and then drizzle more maple syrup on each pancake. Garnish with chopped parsley and serve.