

# PANCAKES W/ PULLED PORK



SERVINGS

3



METHOD

HEAT



TIME

15 MINUTES



DIFFICULTY

EASY

*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	2 Tbsp
MAPLE GLAZED APPLEWOOD SMOKED BACON	½oz
MAPLE SYRUP	1 Tbsp
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.

