

Redneck Tacos {pulled pork + hoecakes}

Yield: 4 min
Total Time: 35 min

Recipe from: <https://www.recipeschoose.com/recipes/nc-southern-style-pulled-pork-recipe>

Ingredients:

- 1 pound pulled pork or chicken, take-out
- 1 cup barbecue sauce
- 1/2 cup white distilled vinegar
- 1/4 cup granulated sugar
- 1 teaspoon kosher salt
- 1/4 teaspoon black pepper
- 1/2 head green cabbage or about 1 pound bag of coleslaw mix, shredded or finely chopped
- 1 cup flour self-rising
- 1 cup self-rising cornmeal
- 2 eggs beaten
- 1 tablespoon granulated sugar
- 3/4 cup buttermilk
- 1/3 cup water
- 1/4 cup vegetable oil

Nutrition:

1. Calories: 600 calories
2. Carbohydrate: 95 grams
3. Cholesterol: 110 milligrams
4. Fat: 18 grams
5. Fiber: 6 grams
6. Protein: 12 grams
7. SaturatedFat: 2 grams
8. Sodium: 1830 milligrams
9. Sugar: 34 grams

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