

# Miss Piggy

Kathy Stickfort

2# ground pork  
12 slices of bacon  
1# pulled pork  
3 slices provolone cheese  
French's French-Fried onions

Cook bacon till done. Set aside but keep warm. Divide ground pork into 4 patties. Fry. Heat the ready made pulled pork till hot. When patties done, put slice of cheese on each patty. Melt. Put each patty on toasted bun. Now top with 3 slices of bacon. Top now with some pulled pork, now top with the Mississippi River sauce (1-2T) then put some French Fried onions on top. Enjoy. Serve with kettle chips and dill pickles.

## Mississippi River Sause Recipe

1 small onion chopped fine  
½ t. garlic powder  
¾ c. southern comfort-must be, other whiskey isn't as good  
2 c. ketchup  
½ c. brown sugar  
1/3 c. apple cider vinegar  
¼ c. Worcestershire sauce  
2 t. liquid smoke  
1 ½ t. sea salt  
½ t. pepper  
½ t. hot sauce

Combine in saucepan. Heat to boil. Keep stirring. Turn down and simmer 10 minutes. Best sauce you could have for burger. But the Miss Piggy is the ultimate pork burger.