

# Cooking Corner

## Comfort Food Fun

(NAPSA)—During the chilly months, many people like to have some warm comfort food with family and friends.

To make the most of that idea, you may care to consider a fun if slightly offbeat way to feed a crowd with little fuss: Throw together a delicious little “barbecue bar” and let guests go wild building their own scrumptious dishes.

Start with a tray of mouthwatering pork BBQ surrounded by assorted popular toppings for personalized barbecue platters ready to go.

Once the BBQ sandwich basics are all laid out, you’ll be surprised at how just a few more trimmings can open up a world of choices for your guests.

From tangy BBQ nachos to a light, layered BBQ salad, the options are almost limitless.

For example, add some pita bread and leaf lettuce for filling BBQ pita pockets or bring some baked potatoes, green onions, sour cream and cheese into the picture for hot BBQ stuffed spuds. Here’s the recipe:

### BBQ Stuffed Spuds

- 2 cups Byron’s Fully Cooked Pork BBQ, heated according to package directions**
- 4 baking potatoes**
- ½ cup sour cream**
- 4 green onions, finely chopped and divided**
- ½ cup shredded extra-sharp cheddar cheese**

**Preheat oven to 425° F.**



**With a package of BBQ pork, you can make many marvelous appetizers, such as these delightful BBQ Stuffed Spuds.**

**Poke holes in potatoes and wrap in foil. Bake potatoes in oven for 45 to 60 minutes, until tender. (Or, poke holes in potatoes and microwave on high for 10 minutes, turning potatoes after 5 minutes.) While potatoes cook, combine sour cream and 2 tablespoons green onions; set aside. Slice potatoes lengthwise and fluff them with a fork. Top potatoes with pork BBQ, sour cream mixture, cheese and remaining onions. Serves 4.**

These are made with Byron’s Fully Cooked Pork BBQ. Available at Sam’s Club, it easily delivers authentic smokehouse barbecue from the freezer to the table. Each 4-pound package of hand-pulled, hickory-smoked pork BBQ comes fully cooked in an aluminum tray and needs only to be reheated, so it’s ready at a moment’s notice.

### Learn More

Further information and other recipes can be found at [www.byronsbq.com](http://www.byronsbq.com).