

Start The Season With Sizzling BBQ

(NAPSA)—When warm weather makes working in the kitchen or tending the grill seem more like a chore than a celebration, you can use delicious, ready-made BBQ to beat the heat.

Whether you use the grill, a slow cooker or an oven, preparing a festive feast for family and friends doesn't have to be difficult. Avoid the hassle with products such as Byron's Pulled Pork BBQ. This restaurant-quality pulled pork is found in the freezer section at Sam's Club and is a great way to enjoy mouthwatering taste without the trouble.

The pork is hickory smoked for hours, then hand pulled and basted with a sweet and spicy sauce. For a Mexican fiesta, try using it to make BBQ Empanadas or BBQ Nachos served with fresh tomato salsa and a green salad. Lighten up your table and be the talk of the town with a Layered BBQ Salad.

For all of the flavor with none of the fuss, a crowd favorite can be found in a build-your-own-BBQ bar. Line up popular toppings such as tomato, slaw and cheese with soft buns and steamy barbecue for a quick and delicious personalized meal.

For more recipes, visit www.ByronsBBQ.com.

BBQ Empanadas

- 2 cups Byron's BBQ, warmed according to package directions
- 2 tablespoons red onion, finely minced
- ¼ cup dill pickles, minced
- ½ cup sharp cheddar cheese, shredded
- 2 packages prepared pie dough
- 1 egg, lightly beaten
- BBQ sauce for dipping

Preheat oven to 350 degrees F. Coat a baking pan with nonstick cooking spray; set aside. In a medium mixing bowl, combine BBQ, onion, minced pickles and cheese. Roll out pie dough and cut



Be the taste of the town and serve a Layered Salad made with Byron's BBQ.

into circles using a 3-inch biscuit cutter. Brush egg wash around edges of each circle. Place a scant tablespoon of BBQ mixture in center of each circle. Carefully fold over the circle to form a semicircle. Crimp the edges with a fork; place on prepared baking pan. Brush tops of empanadas with egg wash and bake for 22 to 25 minutes or until golden brown. Serve with your favorite BBQ sauce for dipping. Serves 8.

Layered BBQ Salad

- 3 cups Byron's BBQ, warmed according to package directions
- 1 can baked beans
- 2 cups colorful coleslaw
- 1 (10-ounce) bag frozen whole-kernel corn, thawed
- 2 cups green bell pepper, diced
- Pickled okra for garnish

Heat baked beans on the stove on medium heat until warm, about 5 minutes, stirring occasionally. In the bottom of a serving dish, layer heated baked beans. Place an even layer of corn kernels, followed by a layer of green bell peppers. Place an even layer of BBQ on top of the bell peppers, followed by coleslaw. Place pickled okra on top for garnish. Serves 8.