

Entertaining Ideas

Backyard BBQ Fun: No Grill? No Problem

(NAPSA)—When the weather's warm, gather friends and family for a backyard BBQ—without the grill!

Fortunately, “a backyard BBQ can be a simple affair,” says Stephanie Ashcraft, New York Times best-selling cookbook author and mom of four. “Start with picnic or card tables festively draped with checkered cloths. Top the tables with paper plates and a pitcher of cool lemonade. For the main attraction, serve everyone's favorite: pulled pork BBQ.”

Byron's Pork BBQ, found in the freezer section at Sam's Club, is the perfect way to enjoy BBQ without having to spend all day standing over a hot grill smoking your own! It is hickory smoked and comes fully cooked, so it can be easily warmed in an oven or a slow cooker, making a BBQ party a breeze. Or, you can warm it up on top of a grill if the weather permits. It even comes packaged in a grill-friendly aluminum tray and the sweet and spicy BBQ sauce keeps the meat moist and flavorful. “It saves me time and money—leaving more time for family fun,” says Ashcraft.

For the menu, nothing's simpler than letting guests build their own sandwiches. Place the BBQ in a large serving dish, put out the fixings and let everyone else do the rest. Guests can choose from a variety of toppings such as coleslaw, red onions and tomatoes. They can enjoy the BBQ served on top of a bun or plain if they prefer. For the sides, serve up such standards as potato salad, pickles and baked beans. “Don't forget the dessert,” says Ashcraft. “Brownies pair perfectly with BBQ for a sweet end to a flavorful meal.”

To bring the party indoors and out of the heat, Ashcraft recommends serving an exotic twist on



Throw a carefree cookout without the grill.

the summer standard: California BBQ Pizza.

For more recipes and party ideas, visit www.ClubEntertain.com or www.ByronsBBQ.com.

California BBQ Pizza

Ingredients:

- 1 4-lb. tray of Byron's® Pork BBQ
- 3 12-inch premade pizza crusts
- 8 oz. Gouda cheese, shredded
- 1 medium red onion, thinly sliced
- 3 teaspoons fresh cilantro, chopped (use more or less to taste)

Directions:

- PREHEAT** oven to 350°F.
- BAKE** BBQ tray according to package instructions. Once BBQ is fully heated,
- REMOVE** from oven and turn oven up to 450°F.
- SPREAD** ½ of hot BBQ on each of the pizza crusts (about 2 cups BBQ for each pizza).
- SCATTER** onion, cilantro and Gouda over the 3 pizzas.
- BAKE** pizzas for 10–12 minutes until cheese is melted.
- Prep Time:** 5–10 minutes.
- Cook Time:** 90 minutes to cook BBQ + 12 minutes for pizzas.
- Makes:** 3 pizzas or 48 appetizer slices.