



BBQA PORK & BEANS

- 1 package of frozen puff pastry shells
- 1/2 pound of pulled barbecue pork shoulder
- 1 can Bush's Original Baked Beans
- 6 tablespoons Cattlemen's Golden Honey bbq sauce (optional)
- Sprigs of fresh parsley
- Paprika (optional for sprinkling)

1 cup blue cheese crumbled

Heat the pastry shells as directed, then remove them from the bbq and let them cool. Remove lid and discard.

Place 3-4 tablespoons of pulled pork in each pastry shell and then fill each shell to the top with baked beans.

(Optional) Place 1 tablespoon of Golden Honey bbq sauce on top of beans.

Bake the shells on a pastry sheet on a barbecue grill on indirect heat for 20-25 minutes at 250°-300°-degrees or until the beans bubble. Five minutes before you remove beans sprinkle each shell filled shell with generous amount of crumbled blue cheese.

Remove from bbq, garnish each shell with a sprig of fresh parsley, and a sprinkle of paprika, and serve with a hearty salad.

Serves 6

