

Pulled Pork Sandwiches

5-7 lbs. Pork Shoulder
Favorite dry rub for pork
1 jar Biff's Blue Ribbon BBQ Sauce

Rub pork shoulder with your favorite spice rub. Place in the slow cooker, cover with lid and cook on high for 10-12 hours (depending on size of meat). Place cooked meat on baking sheet and pull apart with two forks. Drain any fat and return meat to slow cooker. Add 1 to 2 jars of Biff's Blue Ribbon BBQ Sauce and mix well. Serve on small potato rolls with coleslaw.

Cheri's Best Cole Slaw

1 cup mayonnaise
1 cup sour cream
¼ cup sugar
1 tbsp celery seeds
1 bag (approximately 4 cups shredded cabbage) cole slaw mix

Mix first four ingredients thoroughly. Toss with cole slaw mix immediately before serving. Left over dressing can be stored in an air tight container in the refrigerator for up to one week.

BBQ Chicken Pizza

Flat bread such as pita or naan
2-3 tbsp Biff's Blue Ribbon BBQ Sauce
1/3 cup cooked chicken breast, shredded or cubed
½ cup shredded Mozzarella cheese
2 green onions, sliced

Cover one piece of flat bread with Biff's Blue Ribbon BBQ Sauce. Sprinkle chicken breast over sauce. Top with cheese and bake on baking stone or baking sheet at 425' for 8 minutes. Top with sliced green onions.
Makes 1

Thai Chicken BBQ Roll-Ups

Tomato basil or spinach tortillas
1 tbsp cream cheese
1 tbsp Biff's Blue Ribbon BBQ Sauce
2-3 thin sliced deli chicken breast slices
1/3 cup spinach leaves
¼ cup shredded carrot
1/8 cucumber, sliced into thin lengths
1 roasted red bell pepper
¼ cup sliced red onion
1 tsp fresh cilantro

Spread cream cheese and Biff's Blue Ribbon BBQ Sauce on 1 tortilla. Place 2-3 slices of chicken breast on top. Cover the chicken breast with spinach leaves. Place carrot, cucumber, roasted red bell pepper, slices of red onion and cilantro leaves down the middle. Start from one side and roll up the tortilla. Slice diagonal 2" pieces.
Note: may substitute tofu for chicken to make it vegetarian.
Makes 1