



SERVING SIZE: 4 | PREP TIME: 15 MINUTES | COOK TIME: 5 HOURS 30 MINUTES

BBQ Pork Burnt Ends With Mac & Cheese, Spicy Coleslaw and Sweet Corn

BBQ lovers will rejoice with this smoky, saucy delight.

INGREDIENTS:

BBQ Pork Burnt Ends

28 oz *Open Prairie*[®] Natural^{*} Pork shoulder
 1 ¼ Tbsp barbecue seasoning
 ¼ cup apple cider
 ½ cup barbecue sauce
 1 oz jalapeno, thinly sliced

INGREDIENTS:

Mac and Cheese

1 gallon water
 1 ¾ tsp kosher salt, divided
 5 oz fusilli pasta
 2 Tbsp butter plus 2 tsp, melted
 2 tsp minced shallot
 2 Tbsp flour
 2 cup milk
 3 ½ oz cheddar cheese, shredded
 ½ tsp fresh cracked black pepper
 1 pinch nutmeg
 ½ cup breadcrumbs
 2 tsp Parmesan cheese

INGREDIENTS:

Spicy Coleslaw

6 oz green cabbage, shredded
 1 oz red cabbage, shredded
 2 oz carrot, shredded
 2 ½ Tbsp mayonnaise
 1 tsp apple cider vinegar
 1 tsp honey
 ¼ tsp red pepper flakes

INGREDIENTS:

Sweet Corn

2 ears corn on the cob, husks and tassels removed
 1 tsp olive oil
 ½ tsp kosher salt
 ¼ tsp fresh cracked black pepper
 1 tsp thinly sliced chives

Directions:

- Preheat smoker to 275°F. Trim pork shoulder of fat; cube into 1 ½-inch pieces. Evenly coat pork with barbecue seasoning.
- Place pork on a rack over a tray in smoker; smoke uncovered for 2 hours, frequently spritzing with apple cider.
- Remove pork from smoker; wrap it tightly with aluminum foil. Smoke an additional 3 hours and 30 minutes. Before serving, brush pork with barbecue sauce; garnish with jalapeno slices.
- For mac and cheese:** Preheat oven to 350°F. Lightly grease 6 x 6-inch casserole dish.
- Boil water with 1 tsp salt. Stir pasta into boiling water; cook 8 minutes or until al dente. Drain.
- In medium saute pan, melt 2 Tbsp butter over medium heat. Add shallots; cook 3 to 5 minutes or until soft. Add flour; cook 3 minutes longer.
- Vigorously whisk milk into flour mixture. Bring to a gentle boil, whisking constantly for an additional 2 to 3 minutes. Whisk in cheddar cheese, remaining ¾ teaspoon salt, pepper and nutmeg. Cook an additional 2 to 3 minutes.
- Transfer pasta to medium sized bowl; pour sauce over and mix well. Then, pour pasta mixture into prepared casserole dish.
- In small bowl, combine 2 tsp melted butter, breadcrumbs and Parmesan cheese. Sprinkle breadcrumb mixture over pasta; bake 35 minutes or until golden. Serve immediately.
- For spicy coleslaw:** In medium bowl, combine cabbage and carrot; set aside.
- In small bowl, whisk mayonnaise, vinegar, honey and pepper flakes until combined. Pour dressing over coleslaw; mix until combined. Serve immediately.
- For sweet corn:** Preheat grill on high. Rub corn with oil, salt and pepper. Grill corn 5 to 7 minutes, turning frequently to color kernels.
- Cut each ear into 4 pieces; garnish with chives.

SERVINGS: 4 | CALORIES: 750 | TOTAL FAT: 44g | SODIUM: 790mg | TOTAL CARBOHYDRATE: 36g | PROTEIN: 45g

^{*}Minimally processed. No artificial ingredients.

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