



What do you do when life gives you lemons? Easy. You make lemonade. What do you do when you end up with a bunch of leftover pulled pork barbeque? That was my dilemma earlier this week.

So, I went on a quest to come up with recipes to serve when there's a surplus of the South's favorite style of cooked pork. As it turns out, there are about a zillion ways to reinvent barbeque. I feel kind of like *Forrest Gump's* Bubba, but here goes: You can make BBQ Pizza, Brunswick Stew or BBQ Stuffed Baked Potatoes. How about Pulled Pork Nachos, BBQ Tacos, BBQ Macaroni and Cheese, BBQ Biscuits, BBQ Egg Rolls, Grilled BBQ Sandwiches, BBQ Chili, BBQ Enchiladas, BBQ Spaghetti or BBQ Stuffed Peppers? The list goes on and on. Who knew? I grew up in Eastern North Carolina, smack dab in the heart of pork barbeque country and only ate barbeque straight up, just barbeque. The BBQ recipe that's featured this week is a Pork BBQ Quesadilla. It's so easy to make. It's fast and uses very few ingredients. The dill pickle relish is what puts the recipe over the top. The barbeque that I used was seasoned NC-style with vinegar and red pepper. Pulled Boston butt or even leftover grilled pork tenderloin would work just as well. Of course grilled chicken, the OTHER white meat would be good, too. Pig Pickin' Salad Slaw is a fabulous side dish. Beautiful and delicious, it would complement any barbeque entree. Chocolate Chip Pie is like a gigantic cookie with no pie crust. Sweet and yummy! Isn't it fun to try something new? Happy Cooking, ya'll!

Pig Pickin' Salad Slaw

I love this unique salad, especially the vinaigrette. Use your favorite fruits. Apples and kiwi would be delicious, too!

For the vinaigrette:

¼ cup cider vinegar

½ cup sugar

¾ cup vegetable oil

2 tablespoons soy sauce

½ teaspoon grated fresh ginger, optional

For the salad:

1 (16-ounce) package refrigerated slaw mix

Fresh rainbow kale, roughly chopped

Red onion, finely diced

Fresh blueberries

Fresh raspberries

Fresh blackberries

Fresh blueberries, sliced

Roasted salted sunflower seeds

In a large salad bowl, toss slaw mix, kale and red onion with vinaigrette. Top with fresh berries. Garnish with sunflower seeds.

Pork BBQ Quesadillas



This is a great way to use leftover pork barbeque or barbequed chicken. Amounts of ingredients needed will depend on the size of your tortillas. As always, I recommend my favorite pickles from home, Mt. Olive Pickles, for the relish.

Flour tortillas

Shredded sharp cheddar cheese

Cooked pulled pork barbeque, warm or at room temperature

Red onion, finely diced

Dill pickle relish, drained

South Carolina mustard BBQ sauce, optional

Sweet bottled BBQ sauce, optional

Chopped fresh chives, to garnish

Preheat a large nonstick skillet over medium heat. Spray lightly with cooking spray. Place one tortilla in hot pan sprinkle half of tortilla with shredded cheese. Top the same half of tortilla with barbeque, diced red onion and dill pickle relish. Sprinkle with more shredded cheese. Fold over tortilla. Flip quesadilla and continue cooking until both sides are lightly browned and crispy. Slice into quarters and drizzle with your favorite barbeque sauce. Garnish with chopped chives.

Chocolate Chip Pie

