



State Fair Favorite

SMOKED PORK MAC & CHEESE HAND PIES

Servings: 12-14

Prep Time: 30 minutes

Cook Time: 6-8 hours

Smoked Pork

1	Prairie Fresh® pork shoulder butt
1 cup	garlic, minced in oil or water
	The Shed BBQ® Original "Southern Sweet" BBQ Sauce or your favorite sweet barbecue sauce
To taste	The Shed BBQ® "Rack Attack" rub

Mac & Cheese

2 cups	elbow macaroni
1/4 cup	milk, whole
16 ounces	Velveeta® cheese
2 tablespoons	condensed milk
1/2 cup	sharp white cheddar cheese
1/2 teaspoon	salt
1/2 teaspoon	black pepper

Hand Pies

6 sheets	refrigerated pie crust
1 recipe	macaroni and cheese
1 recipe	chopped smoked pork
2	egg yolks, beaten
	oil for frying

Method

Smoked Pork - Rub entire pork butt with garlic. Preheat smoker to 250 F with pecan wood. Smoke butt with pecan wood at 250 F 6-8 hours or until fork tender. Chop pork and set aside to cool in a bowl. Once cooled, add The Shed BBQ Original "Southern Sweet" BBQ Sauce until pork is evenly coated but not runny. Add The Shed BBQ® "Rack Attack" Rub to taste. Chill.

Mac & Cheese - In a 6-quart pan, add macaroni to boiling water. Boil until soft (about 8 minutes). In colander, rinse noodles with cold water. In a bowl, set aside to cool. In 2-quart pan over medium heat, melt cheeses with milk, stirring often to prevent burning. When cheese is melted, stir in salt, pepper and condensed milk. Pour melted cheese sauce over noodles. Mix well. Chill.

Hand Pies - Before starting, make sure everything is chilled. Roll out pie dough sheets on floured surface. Using a 6-inch serving bowl as a guide, cut circles from the pie crust. Place 2-4 ounces of Smoked Pork and Mac & Cheese in the center of each circle. Brush egg yolks around the edge of the dough and gently fold over into a half-moon shape. Using a fork, seal the edges by pressing around the outside edges. Brush outside edges of pie with additional egg yolk. Place assembled pies in refrigerator for 1 hour to chill. Heat oil in a pan or deep fryer to 350 F. Fry pies until golden brown.

Let cool and enjoy! Use extra barbecue sauce mixed with rub for dipping.

Alternative Cooking Method for Shoulder Butt: Cook in a slow cooker and set on low for 6-8 hours. Pies can be made ahead and frozen. Thaw before frying.

