

Foster's Body & Paint

305 East Oak Street, Santa Maria, CA 93454

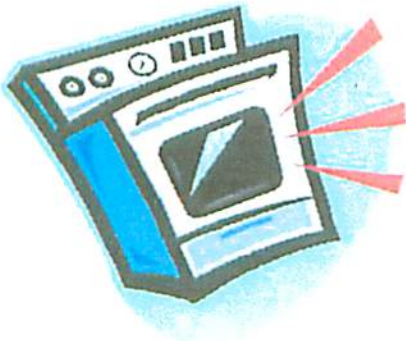
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March, 2010

Barbecue Pork Pot Pie

Ingredients:

- *1 Pillsbury refrigerated pie crust (from 15 oz box), softened as directed on box
- *1 container (18 oz) Lloyd's refrigerated original fully cooked shredded pork
- *1 ½ cups frozen southern-style diced hash-brown potatoes (from 32-oz bag)
- *1 ½ cups Green Giant Niblets frozen corn (from 1-lb bag), thawed, drained
- *1 ½ cups shredded Cheddar cheese (6 oz)



Preparations:

- 1.) Heat over to 425 degrees. Make pie crust as directed on box for one-crust baked shell using 9-inch glass pie pan. Bake 5 to 7 minutes or until very lightly browned.
- 2.) Remove partially baked crust from oven. Spoon half of shredded pork into crust. Top with potatoes, thawed corn and half of the cheese. Spoon remaining shredded pork over top. Sprinkle with remaining cheese. Cover edge of crust with strips of foil to prevent excessive browning.
- 3.) Return pie to over; bake 30 to 35 minutes longer or until crust is golden brown and cheese is melted. Let stand 10 minutes before serving. Cut into wedges.