

PICKLER & BEN

BBQ Spaghetti



Considered the King of BBQ, as well as owner of Neely's Bar-B-Que restaurant in Memphis, Pat Neely knows his sauces. And his tried-and-true recipe for BBQ sauce makes an awesome addition to this spaghetti. Feel free to mix things up and make this vegetarian or with chicken or beef.

BBQ Spaghetti

Serves 2 to 4

Ingredients

For Neely's BBQ Sauce:

2 cups ketchup

1 cup water

1/2 cup apple cider vinegar

5 tablespoons light brown sugar

5 tablespoons granulated sugar
1/2 tablespoon freshly ground black pepper
1/2 tablespoon onion powder
1/2 tablespoon ground mustard
1 tablespoon lemon juice
1 tablespoon Worcestershire sauce

For the spaghetti:

1 tablespoon extra-virgin olive oil
1 small green bell pepper, chopped
1/2 yellow onion, finely chopped
2 garlic cloves, finely chopped
1 pound pork, cooked and chopped into bite-sized pieces
1 pound spaghetti

Directions

1. Make the BBQ sauce: In a medium saucepan over medium-high heat, combine ketchup, water, vinegar, brown sugar, granulated sugar, black pepper, onion powder, mustard, lemon juice, and Worcestershire sauce. Bring to a boil, and reduce heat to simmer. Cooked uncovered, stirring frequently, for 1 hour 15 minutes.
2. Make the spaghetti: In a large skillet over medium heat, heat olive oil. Sauté the pepper, onion, and garlic until tender, about 1 to 2 minutes. Add 3 1/2 cups BBQ sauce (save remaining sauce for another use) and bring to a boil. Reduce the heat to a low simmer and add the chopped meat (for vegetarian reserve some sauce without the meat).
3. Bring a large pot with salted water to a boil. Add spaghetti and cook until al dente (firm but not hard), about 7 minutes. Drain. Toss spaghetti with sauce.

**Get more delicious recipes at PicklerandBen.com!
www.picklerandben.com/recipes**