

Savory BBQ Pie

Servings : 8

Amount	Measure	Ingredient - Preparation Method
		bbq sauce
1	tablespoon	canola oil
1/4	cup	red bell pepper - diced
1/4	cup	green pepper - diced
1		jalapeno - diced
1/4	cup	onion - diced
1/3	cup	ketchup
1/3	cup	yellow mustard
1/3	cup	molasses
1/3	cup	brown sugar
2	tablespoons	hot sauce
		pork
4	pounds	pork butt
		salt and pepper
		pie crust
2	cups	all-purpose flour
1	tablespoon	salt
1/2	tablespoon	sugar
1/3	cup	shortening
1/2	cup	cold water
1	large	egg

In a saute pan over medium heat, warm the oil. Add the peppers and onions and saute until soft.

In a bowl, combine the remaining bbq sauce ingredients. Pour over the onion mixture. Stir and simmer for 3-5 minutes. Reserve 1/2 cup sauce and set aside.

Preheat a smoker to 225 over soaked hickory chips. Season pork with salt and pepper and place on grill. Cook for 1-1,5 hours, basting with sauce. Close grill and cook for another 20-30 minutes.

Shred pork. Place in bowl and mix with reserved sauce.

Preheat oven to 350. Mix flour, salt, sugar and shortening. Add water and mix. Form into 2 balls.

Flour a work surface. Roll out to 1/8" thickness. Line one piece of dough into a 9 inch pie pan.

Beat egg and 1 tbspn water. Add pork to pie dish and cover with 2nd piece of dough. Pinch edges and brush with egg wash. Slit top and bake for 50-55 minutes.