

# BBQ Spaghetti

## **Note from Joe:**

This has been a popular recipe in our family ever since I first threw these items together to clean out the fridge! Now we can't get it often enough, even in the winter. You can make this dish with fresh grilled pork or just reheat your leftover pork with your peppers, onions and BBQ sauce in a saucepan.

## **BBQ Sauce**

use your favorite BBQ sauce recipe

## **Cooked Pork**

1 – 2 lbs pork tenderloin  
4 ounces paprika  
2 ounces white sugar  
1 teaspoon onion powder  
Extra Virgin Olive Oil

Mix dry ingredients and rub into pork one hour before grilling. Rub or spray pork with oil just before grilling to keep from drying out and prevent sticking to grill. Grill pork over medium-low heat until done. This should take no more than 15-20 minutes. Remove from heat and let rest for 10-15 minutes before cutting.

## **For the spaghetti:**

1 bell pepper  
1 onion  
Extra-virgin olive oil  
1 to 2 pounds cooked pork  
1 pound spaghetti

Dice bell peppers and onions and saute together in extra-virgin olive oil. Add the sauteed vegetables and cooked pork to the BBQ sauce and continue to simmer for up to 1 hour. Cook pasta according to package directions and drain. Pour sauce over cooked pasta and serve.

**Joe Bordon, Greeley, CO**