

BBQ Man Pie



Story Description:

Learn how to make the newest culinary invention – the BBQ Man Pie!

Story Keywords:

BBQ Man Pie Bacon Brisket Baked Beans Pork
Coleslaw Recipe

Winner of the 2016 Best Man Pie Entry – Park Plaza Church of Christ

Chapter 1

List of Ingredients and Equipment

List of Ingredients:

- Bacon – 2 pounds of thick-sliced bacon
- Chopped Brisket – 1 pound (may substitute pulled pork)
- BBQ Baked Beans – 1 to 1.5 pints (may substitute coleslaw)
- French's French Fried Onions – 1 container
- Dill Pickle Spears – 4 to 8 spears (optional)
- Bologna – 1 to 2 slices
- Pork Ribs – 5 (optional)

List of Equipment:

- Pie Plates – 2
- Rimmed Cookie Sheets – 2
- Rack – 1, small enough to fit on your rimmed cookie sheet, but large enough to hold a pie plate
- Aluminum Foil – several wide sheets as needed

Chapter 2

Making the Bacon Lattice Crust



Making the Bacon Lattice Crust:

- Tear off 2 sheets of aluminum foil wide enough to make a top and bottom lattice crust out of bacon.
- Place 5-6 slices of bacon vertically on the foil. (During cooking the bacon will shrink, so using thick slices is preferred.)
- Starting from any corner, add a slice of bacon horizontally while weaving it “over and under” to form a lattice. Repeat the process alternating the weave of the slices. You should use the same number of slices horizontally as you used vertically since you are making a bacon “square.”
- Repeat the process for the second bacon lattice.

Chapter 3

Placing the Bacon Lattice Crust on the Pie Plate



Placing the Bacon Lattice Crust on the Pie Plate:

- Place a pie plate upside down on a bacon lattice crust.
- Place one hand on top of the pie plate and your other hand underneath the foil with the bacon lattice crust.
- Flip the bacon lattice crust/pie plate combo over so the pie plate is right side up.
- Place the second pie plate on top of the combo, and flip it again.
- When you are done, the bacon lattice crust will be on top of an inverted pie plate with another pie plate covering it.

Chapter 4

Cooking the Bacon Lattice Crust:



How to Prepare the "Bottom" Bacon Lattice Crust:

- Line a rimmed cookie sheet with some aluminum foil. This step will make clean-up of your rimmed cookie sheet much easier.
- Place the rack on top of the foil-lined, rimmed cookie sheet. Make sure the cookie sheet is rimmed so that the cookie sheet will catch any dripping bacon grease.
- Place the "flipped" bacon lattice crust/pie plates combo on the rack.
- Remove the top pie plate so that the bacon is exposed while cooking (bacon on top, inverted pie plate on bottom). The picture shows the bacon covered. This is how I cooked the crust the first time, but it took too long to cook. The second time I made the crust, I removed the top pie plate and turned on the convection oven setting. The bacon cooked much faster.

How to Prepare the "Top" Bacon Lattice Crust:

- Place the foil holding the second bacon lattice directly onto the second rimmed cookie sheet.

How to Cook the Bacon Crust:

- Arrange the racks in the oven so that the "bottom" bacon lattice crust is above the "top" bacon lattice crust.
- Set the oven to 400 degrees Fahrenheit. If available, use the convection oven settings.
- Once the oven reaches the desired temperature, place the rimmed cookie sheets on the appropriate racks in the oven.
- Cook till done!

Chapter 5

Filling the BBQ Man Pie Crust:

- Begin "final" assembly of the BBQ Man Pie, a few minutes before you are ready to serve.
- Pour 1 pound of chopped brisket into the "bottom" bacon lattice crust. Spread the chopped brisket around so that it is level.
- Pour 1 to 1.5 pints of BBQ baked beans on top of the chopped brisket. Again, spread the beans around so that the top is level.
- Gently place the "top" bacon lattice crust on top of the brisket and beans.
- Sprinkle French's French Fried Onions on top of the bacon lattice crust.
- Optional – Place 4 to 8 dill pickle spears in a radial fashion on top of the bacon lattice crust.
- Using the bologna slices, shave or tear-off small pieces and scatter them around the top of the BBQ Man Pie.
- Optional – Place 5-6 pork ribs around the outside rim of the pie. Eat any extra ribs!

Congratulations!
You have just finished making your very own BBQ Man Pie!

ENJOY!



Alternatives:

- Pulled pork and coleslaw may be substituted for the brisket and beans.
- Texas Toast as a replacement for the bottom bacon lattice crust. The rationale is that the oozy goodness of the BBQ baked beans will seep into the buttery Texas Toast. This also simplifies the recipe since you only need to cook one “square” bacon lattice crust for the top, and no pie plates on racks are necessary. It is also a more spouse-friendly option!
- Peppers may be substituted for the dill pickle spears.
- How do you like you BBQ baked beans? With chopped onions? With slices of sausage or brats? Maybe some beanie-weenies? Give it a try. You can even spice it up if you like it hotter!

Notes:



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The serving table is a 24-inch by 36-inch board covered with red, white and blue duct tape. (24 inches divided by the stated width of duct tape works out to 13 – just the right number of stripes for a US Flag!)

The pie stand and frame surrounding the serving table are made out of PVC pipe.

The front PVC “holders” contain sparklers – I was not allowed to light them inside for “safety” reasons.

The blank object under the PVC stand is an UE Boom Bluetooth speaker playing a rotation of marching songs by John Phillips Sousa. OORAH!!!

To the right of the stand is a remote control. We are not sure what it does, but it just seemed to have a calming effect on the men that visited the table.