

BBQ Sliders on Semi-Homemade Pull-Apart Rolls

Recipe by Liz Kiniry

Makes 16 Sliders

Ingredients

- 1 pound ball of pizza dough, either store bought or homemade
- 1/4 cup of Starr Hill's *The Love* Wheat Beer (substitute: another favorite wheat beer)
- 1/3 cup of grated parmesan cheese
- 1 pound of un-sauced pork barbecue (substitutes: pulled chicken, rotisserie chicken, grilled portobello mushroom)
- Favorite barbecue sauce



Procedure

- If using store-bought dough, remove from refrigerator and set on the counter for 2 hours to bring to room temperature. For homemade dough, let rise for 1.5 hours after making the dough before continuing on to the next step.
- Preheat oven to 375 degrees. Line a small cookie sheet with parchment paper. Place beer in a small bowl and cheese in a second small bowl. Cut dough in half. Repeat with each half and continue dividing dough in half until you have 16 *almost* equally-sized pieces. Roll each piece into a ball and one by one, drop into the beer and with a fork, remove and roll in the cheese. Immediately place on the prepared cookie sheet so each ball is barely touching. Cover with plastic and let rest for 45 minutes.
- Remove plastic and bake rolls for 13-17 minutes, or until the cheese turns amber in color, turning the pan 180 degrees approximately halfway through baking. Cool slightly.
- Cut each roll in half, fill with barbecue and place on a platter. Serve with favorite barbecue sauce on the side.

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