

# Start the season with sizzling BBQ

When warm weather makes working in the kitchen or tending the grill seem more like a chore than a celebration, you can use delicious, ready-made BBQ to beat the heat.

Whether you use the grill, a slow cooker or an oven, preparing a festive feast for family and friends doesn't have to be difficult. Avoid the hassle with products such as Byron's Pulled Pork BBQ. This restaurant-quality pulled pork is found in the freezer section at Sam's Club and is a great way to enjoy mouthwatering taste without the trouble.

The pork is hickory smoked for hours, then hand-pulled and basted with a sweet and spicy sauce. For a Mexican fiesta, try using it to make BBQ Empanadas or BBQ Nachos served with fresh tomato salsa and a green salad. Lighten up your table and be the talk



Lighten up your table with a Layered BBQ Salad. NAPS PHOTO

of the town with a Layered BBQ Salad.

For all of the flavor with none of the fuss, a crowd favorite can be found in a build-your-own-BBQ bar. Line up popular toppings such as tomato, slaw and cheese

with soft buns and steamy barbecue for a quick and delicious personalized meal.

## BBQ Empanadas

2 cups Byron's BBQ, warmed according to package directions

2 tablespoons red onion, finely minced  
 ¼ cup dill pickles, minced  
 ½ cup sharp cheddar cheese, shredded  
 2 packages prepared pie dough  
 1 egg, lightly beaten  
 BBQ sauce for dipping  
 Preheat oven to 350° F.

Coat a baking pan with nonstick cooking spray; set aside. In a medium mixing bowl, combine BBQ, onion, minced pickles and cheese. Roll out pie dough and cut into circles using a 3-inch biscuit cutter. Brush egg wash around edges of each circle. Place a scant tablespoon of BBQ mixture in center of each circle. Carefully fold over the circle to form a semi-circle. Crimp the edges with a fork; place on prepared baking pan. Brush tops of empanadas with egg wash and bake for 22 to 25 minutes or until golden brown. Serve with your favorite BBQ sauce

for dipping. **Serves 8.**

## Layered BBQ Salad

3 cups Byron's BBQ, warmed according to package directions  
 1 can baked beans  
 2 cups colorful coleslaw  
 1 (10-ounce) bag frozen whole-kernel corn, thawed  
 2 cups green bell pepper, diced  
 Pickled okra for garnish

Heat baked beans on the stove on medium heat until warm, about 5 minutes, stirring occasionally. In the bottom of a serving dish, layer heated baked beans. Place an even layer of corn kernels, followed by a layer of green bell peppers. Place an even layer of BBQ on top of the bell peppers, followed by coleslaw. Place pickled okra on top for garnish.

**Serves 8.**

— North American Precise Syndicate

# Accidents happen, make sure you are prepared

Life is fast-paced. People bustle through the streets with a cellphone in one hand and a latte in the other. Grocery stores have self-scanners instead of cashiers to help speed up the process of buying a gallon of milk. Cars and trucks race up and down the streets.

With all the chaos in our lives, it is no surprise that accidents occasionally happen.

If you or someone you love, it is important that you be prepared. Should you find yourself involved in an accident,

here is some advice on steps to take:

1. Make sure you are safe.
2. Get medical assistance, if needed. Don't put off being checked by a medical doctor.
3. Make a police report.
4. Catalog the events of the accident as best as you can. Make a diary.
5. Photograph the scene of the accident, any injuries sustained, or any property damage incurred as a result of the accident.
6. Contact your insurance company.

ance company.

7. Make sure you keep copies of all medical bills, pharmaceutical receipts, or additional expenses associated with the accident, as they may be needed at a later date, or for insurance purposes.

No matter the type of accident, make sure you take the necessary steps to protect yourself and those you love. The legal professionals at The Jaeger Firm, PLLC, are here to help guide you through the process. For more information, give them a call at 859-342-4500.



**Where You're Treated Like Family!™**

A Family-Owned Firm with only YOU in mind!™

At **THE JAEGER FIRM**, we focus on what is important, you.

For all your legal needs, call **THE JAEGER FIRM**, where you're treated like family!™

**THE JAEGER FIRM**

Attorneys & Counselors at Law  
 23 Erlanger Road, Erlanger, KY 41018

**859.342.4500**

[www.thejaegerfirm.com](http://www.thejaegerfirm.com)

CE-0000511467

This is an advertisement.