



# REDNECK LASAGNA



## INGREDIENTS

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### LASAGNA

- 4 Cups Cornbread, cooked, crumbled, divided
- 1 Cup Butter, melted, divided
- 2 Cups Shredded Cheddar Cheese, divided
- $\frac{3}{4}$  Cup Black Beans
- $\frac{3}{4}$  Cup Fresh Corn, cut from ear
- $\frac{3}{4}$  Cup Fried Peppers, drained
- 1 $\frac{1}{2}$  Cups Brookwood Farms Turkey BBQ Citrus Marinade-Semi Dry (#16006)  
OR Brookwood Pulled Beef Brisket Semi-Dry (#11141) (choose 1)
- $\frac{3}{4}$  Cup Brookwood BBQ Sauce

### TOPPINGS

- Sour Cream
- Green Onions, sliced on a bias

## DIRECTIONS

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1. Preheat oven to 350 degrees F.
2. In a 9x12 sprayed cake pan, cover bottom of pan with 2 cups of cornbread. Drizzle with  $\frac{1}{2}$  cup of butter and pack down into the pan.
3. Bake for 10 minutes, remove from oven, and lower oven temperature to 300 degrees F. Let cornbread cool slightly before adding the remaining ingredients.
4. Layer remaining ingredients in this order;  $\frac{3}{4}$  cup of the shredded cheese, black beans, corn, fried peppers, Brookwood Farms meat, drizzle of BBQ sauce, another  $\frac{3}{4}$  cup of cheese, and finish with remaining cornbread, melted butter, and the remaining cheese.
5. Bake in the oven for 30 minutes. Garnish with sour cream and green onions. Serve hot and enjoy!