

# **The Growing Scene, Inc**

**Nursery-Garden Center-Landscaping  
17009 Harmony Road, Marengo  
(815)923-7322**

## **Spike's BYB Barbecue Sauce Recipes**

### **BYB BBQ Chicken Pizza**

2 boneless, skinless chicken breasts  
1 prepared pizza crust (12 inch)  
1 cup Spike's BYB BBQ Sauce  
1/4 tsp. chili powder  
6 stems cilantro, washed & dried  
1/2 cup red onion, finely chopped  
2 Tbl. romano cheese  
4 oz. sharp cheddar cheese  
4 oz. smoke flavored mozzarella cheese

Grill chicken breasts until cooked through and browned. Cut into small slices. Preheat oven to 450 degrees. Place pizza crust on pizza pan. Spread pizza crust with Spike's BYB BBQ Sauce. Sprinkle with chili powder, cilantro, red onion and romano cheese. Top with cut up chicken pieces. Sprinkle with cheddar and mozzarella cheese. Bake 10 - 15 minutes or until cheese just starts to brown. Serves 6 meal size slices or 10 -12 appetizer size slices.

### **Quick BBQ Rice**

1 lb. ground beef  
1 onion, chopped  
1 1/2 cups water  
1 cup Spike's BYB BBQ Sauce  
1 1/2 cups Minute Rice  
1 1/2 cups shredded cheddar cheese

Brown meat and onion over medium heat; drain fat. Stir in water and Spike's BYB BBQ Sauce. Bring to a boil. Stir in rice and cover. Turn off heat and let stand 5 - 7 minutes. Sprinkle with cheese and let stand 5 minutes until cheese is melted.

