

**Barbeque Pork over Rice - Mike Hendriksen**

2 lbs cubed boneless pork

2 diced onions

1 diced green pepper

Salt and Pepper

1 bottle of your favorite BBQ Sauce

Brown the pork with bottom heat in a 12-inch Dutch oven. Add the onions and pepper and simmer for at least 30 minutes with heat mostly on the bottom. Add the BBQ sauce 15 minutes before serving over cooked rice. This one is a family favorite. There are never any leftovers! Serve with hot sourdough bread and vegetables.