



PULLED PORK BAR B Q POTATO SKINS

A traditional appetizer favorite but taken up a notch with our premium pork bar-b-que.

Yield: 16 Potato Skins



INGREDIENTS

16 oz  Hickory Smoked Pulled Bar-B-Q Pork Seasoned, 2 5-Lb Bags (#09067)

16 Each Prepared potato skins

2 C Cheese

6 oz Sour cream

1 Each Green onion, bunch, sliced

DIRECTIONS

- 1 Fry prepared potato skins in the deep fryer.
- 2 Arrange in a sheet pan and top each with 1 oz. of Rich's® Double-Rub Pork Bar-B-Q.
- 3 Sprinkle cheese on top of potato skins and place in the oven to melt the cheese.
- 4 Arrange on a plate with a ramekin of sour cream in the middle and garnish with sliced green onions.