




## 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.