

Pigs in a Potato Patch

You've heard of Pigs in a Blanket, now you can see them in a potato patch. This is another version of my pulled pork recipe that will pull apart in about 4 hours. It's very good. I got this idea in the south while at a BBQ Pit. They had pulled pork over nachos and I thought, why not put it over a baked potato? I've see some people put chili on their potatoes. Why not pulled pork? Here you go...

3 lb Bone-in Pork Roast
½ cup water
1 tbls pork base
1 tsp salt
1 tsp pepper

Turn on your crock pot to medium temperature. Add in the water then dissolve the pork base in the water. Place your pork roast in the crock pot, season with salt and pepper. Cover and let cook for about 4 hours. Cool down for about ½ hour in refrigerator. It should pull apart real easily, remove bone.

1 - Medium Onion diced
1 - Jar of Salsa (you pick the temperature)
1 - cup of BBQ Sauce

Blend these ingredients with the pulled pork. Let heat to temperature for about 1 hour.

Take 2 large baked potatoes and place in oven for one hour. Pull out and let stand for about 5 minutes.

Open up and add butter, sour cream, and scallions. Top with two cups of your pulled pork. Garnish with more sour cream and melt on cheddar cheese.

It is a very good item and you may have some pulled pork left over for pulled pork sliders later that week.

Great Eats!

Mike Popella

