



Recipes

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Kansas City BBQ Pulled Pork Nachos

Prep Time: 10 Minutes

Cooking Time: 5 Minutes

Serves 12

Ingredients:

2 lbs. Pre-cut Unfried Yellow Fresh Style Chips (29714)

Sharp Cheese Sauce , see related recipe

2 lbs. Pulled Pork , smoked

3 cups Kansas City Style BBQ Sauce

7 1/4 oz. Queso Fresco , crumbled

1 1/2 cups Jalapeño Slices , drained

3/4 cup Cilantro , chopped

Directions:

1. Pre-heat fryer to 350°F and deep fry chips for 30-45 seconds or until bubbling stops.

2. Combine pulled pork and BBQ sauce, reserve hot.

3. To serve one plate, place 3.0 ounces of fried chips on plate, top with 3.0 ounces cheese sauce, 5 1/2 ounces of sauced pulled pork, 2 tablespoons Queso Fresco, 2 tablespoons jalapeño slices, and 1 tablespoon cilantro.

Sharp Cheddar Cheese Sauce

Prep Time: 5 Minutes

Cooking Time: 15 Minutes

Serves 1

Ingredients:

1 3/4 tsp. Butter

1 3/4 tsp. Flour

1 3/5 oz. Sharp Cheddar Cheese , shredded

1/5 cup Whole Milk

1/8 cup Salt

Directions:

1. In a medium sauce pan, over medium heat, combine butter and flour and make a roux. Add cheese, milk and salt; turn down to medium-low heat. Stir periodically until cheese is melted. Reserve warm.