

BBQ Pulled Pork Fries

Ingredients

- 8 medium russet potatoes
- 2 lb pork shoulder
- 3 tablespoons olive oil
- 1 tablespoon salt
- 1 tablespoon pepper
- 2 cups BBQ sauce
- 1/2 red onion, sliced
- 1 cup shredded pepper jack cheese
- 1/2 cup scallion, sliced
- 1 cup shredded cheddar cheese
- 1/2 cup sour cream

Steps

1. Preheat oven to 425 degrees F
2. Slice 8 medium russet potatoes in 1/2 inch slices, then cut slices into 1/2 inch strips
3. Place sliced potatoes on a baking sheet along with the 2 lb pork shoulder. Make sure potatoes are not touching the pork
4. Cover the pork and potatoes with the following, then bake for 45 mins:
 - 3 tbsp olive oil: drizzle on potatoes
 - 1 tbsp salt: sprinkle on pork and potatoes
 - 1 tbsp pepper: sprinkle on pork and potatoes
 - 1 cup BBQ sauce: cover pork on all sides
5. Remove fries then place pork in center tray. Bake for another 2 hours at 350 degrees F
6. Transfer pork to a large bowl and shred the pork. Combine pork with 1 cup bbq sauce
7. In skillet or baking tray, layer the following:
 - 1/2 the fries
 - 1/2 the bbq pork
 - 1/4 red onion, sliced
 - 1 cup pepper jack cheese
 - 1/4 cup scallions
 - 1/2 fries
 - 1/2 bbq pork
 - 1/4 red onion, sliced
 - 1 cup cheddar cheese
 - 1/4 cup scallion
8. Bake for 15 mins, until cheese is melted
9. Serve with 1/2 cup sour cream