

chattavore

PULLED PORK POTATO CASSEROLE

Prep Time: 15 minutes

Cook Time: 40 minutes

Yield: 4-8 servings

- 2 1/2 pounds Russet potatoes, scrubbed and cut into 1-inch chunks
 - 2 tablespoons unsalted butter, melted
 - 2-3 green onions, thinly sliced
 - 2 cups pulled pork
 - 2 strips bacon, cooked and chopped
 - 1/4 cup mayonnaise
 - 1/4 cup sour cream
 - salt and pepper to taste
 - 4 ounces cheddar cheese, grated
 - barbecue sauce, for serving
1. Preheat the oven to 350 degrees. Place the potatoes in a large saucepan and cover with water. Bring the water to a boil and sprinkle the water liberally with salt. Cook until the potatoes are tender. Drain and place in a large bowl.
 2. Combine all ingredients except the cheese and the barbecue sauce in the bowl with the potatoes. Spread into an 8 or 9-inch baking dish and sprinkle the top with cheese.
 3. Bake the casserole for 25 minutes. Turn the oven to broil and broil until the cheese has browned. Serve with barbecue sauce.