



PULLED PORK TOPPED BABY DUTCH YELLOW[®] POTATOES

12 oz. Melissa's Baby Dutch Yellow[®] Potatoes

2 oz. Olive Oil

Salt & Black Pepper
To Taste

6 oz. Smoked Pork Butt –
*See below for our signature
recipe!*

2 oz. Shredded Cheddar Cheese

2 oz. Barbecue Sauce

2 oz. Chopped Green Onions

2 oz. Fried Onion

SMOKED PORK BUTT

5 lbs. Boneless Pork Butt

6 oz. Barbecue Rub

2 ea. Almond Wood Logs

16 oz. Barbecue Sauce

1. Toss the Melissa's Baby Dutch Yellow[®] Potatoes with olive oil, salt, and black pepper.
2. Spread evenly on baking sheet and roast in a preheated 350° oven for about 20-25 minutes or until tender.
3. Warm up your smoked pork and begin to assemble.
4. Start with roasted potatoes, pork butt, barbecue sauce drizzle, sour cream drizzle, cheddar cheese, green onions, and fried crispy onions to finish.
5. Enjoy!

SMOKED PORK BUTT

1. Season your pork butt with barbecue rub.
2. Smoke for 12-14 hours with the almond wood. Shred and mix with barbecue sauce.

If you don't have access to a smoker, you can use your oven. Place your rubbed pork and barbecue sauce in an oven safe dish and bake for 4 hours at 325° until fork tender.

