



Sriracha Pulled Pork and Potato Hash

Yield: 20-25 Servings

Ingredients:

- 5 lb cooked [Reser's® Shredded Potatoes](#) (71117.14433)
- 2 lb pulled pork, shredded
- 3 each 4 oz Sweet Baby Ray's Sriracha Wing Sauce & Glaze (in squeeze bottle)
- Butter (as needed)
- 1 cup shallots, cut into rings and lightly caramelized
- Salt and pepper to taste
- 1/2 cup scallions, bias cut

Directions:

1. Preheat flat top grill to 400°F and coat with butter.
2. Add shredded pulled pork and spread thin to cover grill.
3. Top with cooked Reser's Shredded Potatoes and caramelized shallots.
4. Season with salt and pepper and allow to cook for approximately four minutes or until browned and crispy.
5. Flip hash browns and allow to cook for about four more minutes or until browned and crispy.
6. Transfer to chafing dish and squeeze Sriracha Wing Sauce in a zigzag pattern over hash.
7. Garnish with scallions and serve.