

Carolina Pork Mashed Bowl

Yield: 12 each entrees

Ingredients:

- 5 lbs Reser's® Special Request™ Natural Creamy Deluxe Mashed Potatoes (71117.94500)
- 4 lbs Pulled pork
- 4 cups Grilled corn kernels, warmed
- 2 cups Bourbon caramelized red onions
- 2-3 cups Mustard BBQ sauce
- ¾ cup Green onions, sliced

Directions:

1. Place the Reser's® Special Request™ Natural Creamy Deluxe Mashed Potatoes in a steamer to heat, 18-20 minutes.
2. Place in a 1/3rd pan to keep warm.
3. Heat the pulled pork and toss with warmed mustard BBQ sauce, set aside to keep warm.
4. To serve in warmed bowl:
   - 6.5 oz of mashed potatoes on bottom of bowl.
   - Top with 6 oz mustard BBQ pulled pork, 1/2 oz bourbon caramelized red onions, 1/3rd cup grilled corn kernels.
   - Garnish with 1 Tbsp green onions.

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