



Pulled Pork Potato Fritters

Yield: 35 each appetizer servings

Ingredients:

- 5 lbs [Reser's® Special Request™ Natural Creamy Deluxe Mashed Potatoes](#) (71117.94500)
- 10 lbs [Reser's® Shredded Potatoes](#) (71117.14433)
- 16 each Eggs, whisked
- 2 lbs Smoked pork shoulder, pulled and chopped
- 2 cups Sharp Cheddar cheese, shredded
- 2 Tbsp Kosher salt
- 1 Tbsp Granulated garlic
- 2 cups AP flour
- 4 cups Green onions, thinly sliced, divided
- 1 quart Bourbon BBQ sauce for garnish
- Avocado or canola oil for frying

Directions:

1. In a large stand mixer with a paddle attachment, mix the Reser's Special Request Natural Creamy Deluxe Mashed Potatoes, Reser's Shredded Potatoes, and whole eggs.
2. Add the chopped pork, sharp Cheddar, and 1 cup of the green onions, mixing gently to combine.
3. Sprinkle in the kosher salt, garlic and AP flour while slowly mixing.
4. Portion mixture into a ball and pan fry to test for seasoning.
5. Refrigerate the base for at least one hour to allow flavors to blend together.
6. Portion the base with a #10 3.25 oz disher and roll into balls and place onto a parchment lined sheet pan.
7. To serve, flatten 3 fritters slightly and pan fry in oil, about 2 minutes per side, until golden brown.
8. Place onto a warmed plate and garnish with green onions and BBQ sauce.