

# BBQ PULLED PORK FRIES



**Gordon**  
FOOD SERVICE STORE

## Ingredients *Yield: 16 servings*

Reorder No.	Description	Amount
250720	Hearthstone® BBQ Pulled Pork	4 cups
737810	GFS® Hickory-Smoked Bacon	1 lb.
198889	Green Onions	2
414601	GFS French Fries	1 package
547336	Spanish Onion	2
411841	GFS Cheddar Cheese	4 cups

## Preparation Instructions

*Wash hands. Wash all fresh produce under cool, running water. Drain well. Preheat oven to 400°F. Lay frozen fries on baking sheet and cook for 15–20 minutes, until crispy. While fries are baking, cook and drain bacon. Once cool, dice bacon into bite-sized pieces. In a clean frying pan, sauté onions until transparent. Salt and pepper to taste. Add pulled pork and sauté for another 10 minutes. Remove fries from oven, lay out on an oven-safe serving dish, then top with pulled pork mixture, cheese & bacon. Place back in oven, under broiler for 1 minute, or until the cheese is fully melted. CCP: Final internal cooking temperature must reach a minimum of 165°F, held for a minimum of 15 seconds. Garnish with green onions, and serve immediately. CCP: Product must be cooled to a maximum internal temperature of 41°F or less, within 4 hours.*