



BBQ Stuffed Half Shells

DIRECTIONS

DEEP FRY: Fry Half Shells at 350° F - 360° F (180° C - 185° C) for 2 1/2 - 3 minutes or until golden brown and crisp.

CONVENTIONAL OVEN: Heat at 375° F (190° C) for 10 - 15 minutes.

CONVENTIONAL OVEN: Heat at 425° F (220° C) for 14 - 16 minutes.

1. Combine pork and barbecue sauce. Heat through.
2. Fill Half Shells with pork barbecue mixture.
3. On each plate, arrange 5 Half Shells and garnish with cheese.

Yield

24 servings (5 each)

Ingredients

120 RUS-ETTES[®] SPUD-SKIN[®] Baked Half Shells (Item 02129)

7 lbs (3.2 kg) Pork shoulder, cooked, shredded

14 cups (3.5 L) Barbecue sauce

Cheddar or Monterey Jack cheese, shredded for garnish