

Memphis BBQ Pork Totchos

Oscar · 28/09/2024



Prep Time

1 hr

Difficult

Medium

Servings

6

Description

A mashup of the BBQ pork nachos that are on so many menus in Memphis and the south of the border influenced totchos that have blown up as the must-try bar food in Seattle. Serve with extra barbecue sauce for dipping.

Ingredients

- 1 (28 ounce) package frozen bite-size potato nuggets (such as Extra Crispy Tater Tots) - 2 cups shredded pepper Jack cheese - 2 cups cooked pulled pork - ½ cup chopped white onion - ¼ cup chopped pickled jalapeño peppers - ½ cup barbecue sauce (such as Cattleman's) - 1 cup prepared coleslaw (Optional) - 1 bunch green onions
- sliced

Instructions

1. Preheat the oven to 425 degrees F (220 degrees C). Arrange potato nuggets in a single layer on a baking sheet. Bake in the preheated oven for 20 minutes. Shake the baking sheet and continue baking until potato nuggets are extra crispy
2. 20 to 24 minutes more. Remove the baking sheet from the oven and turn on the broiler. Top potato nuggets with pepper Jack cheese
3. pulled pork
4. onion
5. and jalapeño peppers. Drizzle barbecue sauce over "totchos". Broil in the preheated oven until cheese starts to bubble
6. 5 to 7 minutes. Top "totchos" with coleslaw and green onions. Cook's Notes: I prepare my dry rub-seasoned pork shoulder in a slow cooker
7. cool it
8. and then pull it by hand
9. gently creating chunks of pork. Then
10. I use a cleaver to chop it
11. and finally
12. I finish it in a grill pan over high heat
13. adding more dry rub seasoning. I order the dry rub from Rendezvous in Memphis. Finishing it on the grill pan makes the meat crispy
14. mimicking the all-important "bark" formed on the outside of true barbeque. It also renders out some fat
15. so the pork isn't as rich. The potato nuggets should be extra crispy so they don't sog out when buried in the toppings.