

Pulled Pork Nachos

These Pulled Pork Nachos added absolute deliciousness to our New Year's Eve Celebration. A Russian River Syrah was perfect with them. I made them in batches as needed so they were always fresh. And, if you don't use all of the pulled pork for nachos, you can add barbecue sauce and enjoy some pulled pork sandwiches!

Serves 16 (at least)

4 hours to prepare

Pulled Pork:

2 tablespoons chili powder
2 teaspoons garlic powder
1 teaspoon smoked paprika
1/2 teaspoon Italian seasoning
2 bay leaves
2 tablespoons salt
1 tablespoon pepper
4 pounds boneless pork butt, cut into 5 or 6 chunks
2 tablespoons canola oil
1/4 cup coconut oil
1 large yellow onion, diced
1/2 cup maple syrup
1/4 cup sherry vinegar
2 teaspoons liquid smoke
1 to 2 cups of low sodium beef broth

Queso Sauce:

2 tablespoons butter
2 tablespoons flour
2 cups half and half
one 5.2 ounce container of Shallot and Chive Boursin Cheese
4 ounces shredded Mexican blend cheese (without spices)
1/4 cup chopped pickled jalapenos

Nachos:

1 pound bag Restaurant Style Tortilla Chips
1 medium tomato, diced
1/2 bunch fresh cilantro, chopped

Serve with salsa and sour cream on the side.



1. For the pulled pork: Preheat oven to 300 degrees Fahrenheit.
2. In a large bowl combine all spices with a fork. Add the pork and completely coat the pork with spice mixture reserving remaining spice mixture.
3. Coat the bottom of a Dutch oven with canola oil. With heat on high, sear all sides of spice crusted pork and remove to side dish. Reduce heat to medium, add coconut oil and sautee diced onion until soft but not browned.
4. While onion is cooking, whisk together maple syrup, sherry vinegar and liquid smoke.
5. When onions are soft, return pork to pan, add reserved spice mixture, maple syrup blend and enough beef stock to bring liquid halfway up the pork pieces.
6. Increase temperature to high and bring liquid to a boil.
7. Cover Dutch Oven and put in 300 degree oven. Bake for 3 hours or until pork pulls apart easily with two forks. Reduce heat to 200 degrees and use oven for warming.
8. Remove pork from Dutch Oven and shred. Strain liquid from pan into bowl and skim and discard the fat. Return the por, to the skimmed liquid and keep warm.
9. Lay tortilla chips (not entire bag, just what you need to cover platter in fairly even layer) on an oven proof platter and place in warm oven.
10. For the queso sauce: In a medium saucepan, melt the butter of medium heat. Whisk in the flour and cook until thoroughly combined, about 2 minutes. Whisk in half and half and cook, stirring constantly, until thickened, about 5 minutes.
11. Stir in Boursin cheese until thoroughly combined and then add the Mexican cheese. Once the cheeses are combined, stir in the pickled jalapenos and taste for seasoning. Keep warm until ready to serve.
12. For the nachos: Remove warmed tortilla chip platter and pulled pork from warm oven. Place shredded pork over tortilla chips, drizzle queso over pork and chips and sprinkle diced tomatoes and cilantro over top. Serve with salsa and sour cream on the side and enjoy!!!

