

Volcano BBQ Pulled Pork Potatoes - A Loaded Baked Potato Explosion

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OVEN
400°F

TIME
7 min

METHOD
Slow cooker

PRINT
Recipe Card

INGREDIENTS

4 large russet potatoes
2 cups cooked pulled pork, tossed in BBQ sauce
1% cups shredded cheddar cheese
% cup shredded mozzarella cheese
% cup BBQ sauce (plus more for drizzling)
2 tbsp butter
Salt & pepper, to taste
Chopped fresh parsley, for garnish
? Optional Toppings:
Sliced jalapeños
Crispy bacon bits
A dollop of sour cream or ranch

DIRECTIONS

- 1.** Bake the Potatoes: Preheat oven to 400°F (200°C). Scrub and dry the potatoes, then pierce each a few times with a fork. Place directly on the oven rack or a baking tray. Bake for 1 hour, or until fork-tender.
- 2.** Warm the Pork: If your pulled pork isn't already sauced, toss it with % cup BBQ sauce. Warm it in a skillet or microwave until heated through.
- 3.** Split and Fluff: Once the potatoes are baked, make a deep slit down the top. Fluff the insides with a fork. Add % tbsp butter, salt, and pepper to each.
- 4.** Stuff and Top: Scoop warm pulled pork into each potato. Top with cheddar, then mozzarella cheese.
- 5.** Bake Again: Place potatoes on a baking sheet and return to the oven (or under the broiler) for 5-7 minutes, until the cheese is melty and bubbling.
- 6.** Garnish and Serve: Drizzle with warm BBQ sauce. Sprinkle with fresh parsley and any optional toppings you like.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/volcano-bbq-pulled-pork-potatoes-a-loaded-baked-potato-explosion/>