



#MakeItGAP

RECIPES

CHEESY BBQ PULLED PORK DIP

YIELD: Serves 10-12

PREP TIME: 10 minutes

COOK TIME: 30 minutes

INGREDIENTS:

6 oz cream cheese, softened

1/3 cup sour cream

1 tsp Kosher salt

3/4 cup shredded cheddar cheese, divided

1 cup frozen corn

1 1/2 cups bbq pulled or shredded pork

1/2 cup shredded mozzarella cheese

FOR SERVING:

Sliced fresh jalapeños

Thinly sliced scallions

Thinly sliced red onions

BBQ sauce

Sour cream

Fritos and/or tortilla chips

PREPARATION:

- Preheat oven to 350° F
- Add butter or oil to coat an 8-inch cast iron skillet (or oven safe crock).
- In a medium bowl, mix the cream cheese, sour cream, and salt together until well blended (you can also do this with a hand mixer if it's easier). Stir in half of the cheddar cheese, corn, and pulled pork.
- Spread the mixture evenly into the skillet and smooth out the top. Sprinkle the top with the remaining cheddar cheese and all of the mozzarella cheese.
- Bake for 30 minutes or until the edges are bubbly and starting to brown.
- Top with sliced jalapeños, scallions, red onions, and a drizzle of bbq sauce before serving with Fritos and/or tortilla chips while the dip is still hot. Add a dollop of sour cream on top of the dip or serve on the side.

Adapted from [Smells Like Home](#)
