WHAT YOU NEED
1 lg bag of tortilla chips
2 lbs shredded cheddar
4 oz sliced, jarred jalapeños
4 oz diced tomato
2 lbs smoked pulled pork
8 oz white queso
1/4 cup sliced green onions
Round cast iron skillet
#10 can (empty and clean)
Knife
Ladle
Heat resistant grilling gloves
Grill

USEFUL TIP
You can find a #10 can in the bulk section of your grocery store.

PREPARATION
1. Cut bottom off of an empty #10 can and place on a round cast iron skillet.

2. Place a few tortilla chips in the bottom of the can, enough to cover the bottom. Then start layering...

3. Sprinkle some shredded cheddar over the chips.

4. Add a layer of the smoked pulled pork

5. Sprinkle some jalapeño over the pork.

6. Sprinkle some diced tomato over the jalapeño.

7. Cover with a layer of tortilla chips and continue layering repeating steps 2-6 until you fill the can.

8. Last layer should be covered with remaining shredded cheddar.

9. Place on grill at 300°F and close lid.

10. Cook for approximately 15 minutes until the cheese is melted.

While Nachos are cooking, heat the white queso.

11. Remove from the grill and place on a table. Run a knife around the edge of the can to loosen the nachos.

12. Carefully remove the can (be careful, it will be hot).

13. Ladle heated white queso over the top of the nacho stack.