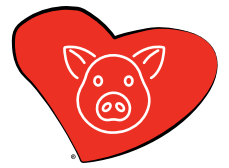


TRASH CAN NACHOS



WHAT YOU NEED

1 lg bag of tortilla chips
2 lb shredded cheddar
4 oz sliced jalapeño
4 oz diced tomato
1 lb pulled pork
8 oz white queso (heated)
1/4 cup sliced green onions

Yields 6 servings.

PREPARATION

1. Cut bottom off of an empty #10 can and place on a round cast iron skillet.
2. Place a few tortillas in the bottom of the can, enough to cover the bottom.
3. Sprinkle shredded cheddar over the chips.
4. Layer the pulled pork over the cheese.
5. Sprinkle jalapeños over the pork.
6. Add diced tomato over the jalapeños.
7. Cover with a layer of tortilla chips and continue layering like in steps 2-6 until you fill the can.
8. Last layer should finish with remaining shredded cheddar.
9. Place on grill at 300°F and close lid. Cook for approximately 15 minutes until the cheese is melted.
10. Remove from the grill and place on a table. Run a knife around the edge of the can to loosen the nachos.
11. Carefully remove the can (be careful, it will be hot).
12. Ladle heated white queso over the top of the nacho stack.
13. Garnish with sliced green onion.

