



Cheese Entrees & Sides

Cooper® Pulled Pork Poutine to Make Your Eyes & Mouth Water (2021 version)



CUBE MELT



Serves: 4-6



Prep Time: 8 min



Cook Time: 25 min



Total Time: 34 min

Ingredients

- 32-ounce bag regular-cut frozen french fries
- 12 to 16 ounces smoked pulled pork (without sauce, found in most deli aisles)*
- 12-ounce jar pork gravy
- 1 cup (approximately 8 thick-cut slices) of Cooper® Sharp White cheese, cubed
- 1/2 cup yellow onion, julienned
- 2 tablespoons unsalted butter
- 1 to 2 tablespoons fresh parsley, chopped

Directions

1. In a large oven-safe platter or pan, prepare the french fries according to package directions. Be sure to flip fries during the baking process. Bake french fries until they are golden brown and a little bit crispy.
2. While fries are baking, melt butter in a medium pan over medium heat. Add onions to the pan and sauté until golden brown.
3. Heat the pulled pork and set aside.
4. When the fries are done baking, remove from oven and reduce oven temperature to 325°F.
5. Place sautéed onions on top of french fries. Place pulled pork on top of the prepared fries. Add cubed Cooper® Sharp cheese in various places over the prepared fries. Top the entire dish with the gravy.
6. Place pan back into the oven for 8-10 minutes, or until the cheese is partially melted (resembling cheese curds). Remove from oven and sprinkle with fresh chopped parsley before serving.

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.