

## BBQ Stuffed Baked Potatoes

### Ingredients

1 Pork Butt  
5 Large Russet Baking Potatoes  
4 knobs of butter  
4 TLBS of sour cream  
Splash or two of milk  
4 to 5 slices of bacon cooked and crumbled  
Chives or green onions for topping  
Fresh sliced Jalapeños for topping or pepper of your choice  
Fresh sliced red Serrano peppers for topping or pepper of your choice  
8 oz of Colby Jack cheese or cheese of your choice  
Your favorite BBQ sauce  
Salt & Pepper to taste

### For Spritz

Cup of apple juice  
1/2 cup Bourbon or Tennessee Whiskey (Jack Daniels #7)  
1/4 cup apple cider vinegar

### Instructions

Start by applying your favorite pork rub on the pork butt. Place pork butt in a 250°F - 275°F smoker. I used pecan wood for smoke. Monitor the temperature of the pork butt, and when it gets within 1 1/2 hours of hitting 200°F internal temperature, add the potatoes to the smoker. Turn at least once during cook.

Once the pork butt and the potatoes are done, remove them from the smoker. Wrap the pork in foil and allow to rest for at least 1 hour before shredding. After the potatoes have cooled down to where you can work with them, scoop out the potato pulp being careful not to tear the potato skins. Place the potato pulp into a mixing bowl. Add in the butter, sour cream, bacon, and salt & pepper. Mix well creating mashed potatoes. If too thick, you can thin it out a little with a splash or two of milk.

Stuff the potato skins with the mashed potato mixture about 2/3 the way up the shell. Now top with pulled pork, drizzle your favorite BBQ sauce on the pulled pork. Now top with cheese, and sliced peppers. Put the potatoes into a heat proof pan and place back into the smoker and heat through until the cheese is melted. Remove from smoker, top with sour cream and chives.

Enjoy while hot!

Note: You can also use your oven to reheat the finished potatoes. You can substitute ingredients to your own preferences as well.