

BBQ Pulled Pork Nachos with Spicy Beer-Cheese Queso

By [Chef Glenn Lyman](#), BJ's Wholesale Club Cooking Club Ambassador



6 servings

Ingredients:

For the pork

- 2 1/2 lbs. boneless pork butt
- ¼ cup packed, light brown sugar
- 1 tbl. chili powder
- 1 tsp. granulated garlic
- 1 tsp. crushed red pepper flakes
- ½ cup apple cider vinegar
- ½ cup light beer
- 1 tsp. kosher salt and pepper to taste
- 1 cup barbecue sauce

For the Queso

- 1 cup light beer
- 8 oz. cream cheese
- 2 cups pepper jack cheese, grated or cubed

For the Nachos

- 6 oz. pulled pork (see recipe)
- 4 oz. Spicy Beer-Cheese Queso (see recipe)
- 4 oz. pickled jalapeno slices (optional)
- 4 oz. sour cream (optional)
- 4 green onions, sliced
- 1 / 40 oz. bag of Wellsley Farms Organic Tortilla Chips or Blue Corn Tortilla Chips Tortilla ChipS

Directions:

For the pork

- Combine brown sugar, chili powder, garlic, pepper flakes, salt and pepper. Rub the mixture all over the pork and place in a 4-6 quart slow cooker. Add apple cider vinegar and beer.
- Cook covered, on high for 4-5 hours or low for 7-8 hours until the meat is tender and can be shredded easily.
- Transfer to a large bowl until cool enough to handle. Using two forks or gloved hands “pull” the meat into shreds and mix with barbecue sauce.

For the Queso

- Bring beer to a simmer over medium heat. Add cream cheese and stir to combine. Add pepper jack cheese and continue stirring until melted and blended smooth. Keep warm and stir before serving.

Assembly

- Mound tortilla chips in a pile on a platter. Scatter pulled pork on top of chips. Arrange the peppers around the platter and top with Queso, sour cream (optional) and green onions (optional).