

BBQ Baked Potato Board

This cozy, crowd-pleasing board is loaded with both russet and sweet baked potatoes, smoky BBQ meats, and all the classic fixings. The perfect rustic feast for family dinners, casual gatherings, or game-day spreads, everyone builds their own ultimate BBQ baked potato just how they like it! It's a fun, interactive meal that tastes like a backyard BBQ . . . and no grill required.

SERVES

8 to 10

BOARD

19 × 17-inch (48 × 43 cm) board with handle

UTENSILS

2 squeeze bottles, 9 small jars, medium cast-iron skillet, 2 small cast-iron skillets, 2 medium jars, serving spoons, honey drizzler, and mini tongs

Ingredients:

10 small salt-crusted russet potatoes
(see prep in step 1)
10 small caramelized sweet potatoes
(see prep in step 1)
½ cup (75 g) frozen fire-roasted corn, heated
according to package directions
½ cup (55 g) shredded cheddar and
Monterey Jack cheese blend
½ cup (120 g) pickled red onions
½ cup (120 g) diced bread-and-butter
pickle chips
½ cup (60 g) pickled jalapeño slices
⅓ cup (20 g) thinly sliced scallions
⅓ cup (80 g) butter, softened
⅓ cup (80 ml) sour cream
⅓ cup (80 ml) honey
½ cup (120 ml) sweet or spicy barbecue
sauce, in a squeeze bottle
½ cup (120 ml) mustard-based barbecue
sauce, in a squeeze bottle
1 pound (454 g) smoked pulled pork, warmed
1 pound (454 g) smoked brisket, chopped
and warmed
2 large smoked sausages, thinly sliced and
warmed
1½ cups (390 g) barbecue baked beans,
warmed
1 cup (225 g) prepared coleslaw
½ cup (120 g) dill pickle slices
½ white onion, thinly sliced Quartered
cornbread muffins or
4 cups (600 g) cubed cornbread

1 To prepare the russet potatoes and sweet potatoes, slice them in half lengthwise, rub them all over with olive oil, place cut sides down on a lightly greased baking sheet, and sprinkle generously with salt. Bake the russet potatoes at 400°F (205°C) for about 45 minutes (depending on the size), or until tender and fluffy. Bake the sweet potatoes at 400°F (205°C) for about 35 minutes, or until tender and the edges are caramelized.

2 Add the corn, cheese, pickled red onions, diced pickles, jalapeño slices, scallions, butter, sour cream, and honey to the small jars, then place them around the board, reserving space for the potatoes and meats.

3 Place the barbecue sauces in the squeeze bottles, then set them on the top right corner of the board.

4 Arrange the baked russet and sweet potatoes in the medium cast-iron skillet, then place it on the board.

5 Add the pulled pork, brisket, and smoked sausage to the small cast-iron skillets and the baked beans and coleslaw to the medium jars, then place them on the board.

6 Add the dill pickle and white onion slices to open spaces on the board, then place the cornbread cubes on the top and bottom edges for serving.

Serving Notes

The day before, bake the potatoes, let cool completely, then cover and refrigerate. The day of, prepare or purchase the smoked meats and keep warm in a 200°F (95°C) oven or in slow cookers. About 30 minutes before serving, reheat the potatoes in a 325°F (165°C) oven for 20 to 30 minutes, until warmed through and slightly re-crisped on the edges. Enjoy this board within 2 hours of assembling.

The warm foods will lose some heat but will still be delicious and enjoyable. For longer serving, keep extra portions of the warm items (potatoes, meats, and beans) in the oven or a slow cooker and replenish the board as needed to keep it fresh and inviting. Let everyone grab a potato and top it their way! Encourage mixing sweet and savory—BBQ pulled pork on sweet potato, brisket with crispy onions, or classic russet loaded with cheese, beans, and barbecue sauce.