BBQ PORK SANDWICH (PURCHASED)

MEAL COMPONENT CONTRIBUTION:
2 oz. eq. meat/meat alternate, 2 oz. eq. whole grains
NUMBER OF PORTIONS: 100 **SIZE OF PORTION:** 1 sandwich
RECIPE HACCP PROCESS: #2 - Same day service

MEAT/MEAT ALTERNATE : WHOLE GRAINS

INGREDIENT	MEASURE (FOR 100 SERVINGS)
Pork, Pulled, #1059	16 pounds
Sauce, BBQ, Hickory Smoke, #2253	1 quart + 1 cup
Spice Blend MS, Creole, No Salt, #2736	2 tablespoons
Bun, Hamburger, WGR, #1228	100 buns

DIRECTIONS

1. BBQ PORK:
   - Combine the cooked, shredded pork with the BBQ sauce and Creole Spice Blend.
   - Heat the mixture thoroughly until the desired temperature is reached.
   - Cover and hold in warmer until ready for assembly.

   CCCP: Heat to 135 degrees F or higher for at least 15 seconds at the completion of the cooking process. If manufacturer instructions on the package or case have a higher temperature, follow those recommendations.
   CCP: Hold in warmer at 135 degrees F or higher until ready for assembly.

2. SANDWICH ASSEMBLY:
   - Place 24 bottom portions of hamburger buns on each sheet pan, 4 down and 6 across.
   - Portion ½ cup (#8 scoop or 4 ounce spoodle) of the BBQ pork onto the bottom half of each bun.
   - Cover with the top portion of the bun.
   - Sandwiches may also be wrapped in deli paper, waxed paper, foil wraps, plastic wrap, or placed in sandwich bags.
   - Place each sandwich in steamtable pans (12" x 20" x 2½") lined with pan liners.
   - Prepare the sandwiches in batches to maintain quality.

   Serve immediately, or cover the pan until ready for service. If aluminum foil or plastic wrap is used, cut holes in it to allow steam to escape. Place the pan in the warmer until ready for service.

   CCP: Cover and hold for service at 135 degrees F or higher.

3. Portion 1 sandwich per serving. Each portion provides 2 oz. eq. meat/meat alternate and 2 oz. eq. whole grains.

   CCP: Hold and maintain the product at a minimum temperature of 135 degrees F or higher. Check temperature every 30 minutes. Unassembled leftovers should be covered, labeled, and dated. Quick chill within 2 hours to 70 degrees F or lower and from 70 to 41 degrees F or lower within an additional 4 hours. Leftover assembled sandwiches do not have good quality when reheated. For best quality, assembled sandwiches should be discarded.

PRODUCTION NOTES

Use USDA Foods products when available.
Refer to USDA FNS Food Buying Guide for School Meal Programs for quantities to purchase if recipe is altered.
If changes are made in ingredients, check crediting information and re-calculate the nutrition analysis.
"Culinary Techniques for Healthy School Meals: Preparing Meats" provides seasoning and serving ideas for sandwiches.

Prepare only what can be served in a 30 minute period to maintain quality.

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SERVING NOTES

Alternate serving instructions: BBQ Pork Sandwiches can be assembled on the service line.

NUTRIENTS PER SERVING

Calories	256	Dietary Fiber	2.00 g	Sodium	536.00 mg	Sat. Fat	1.15 g
Carbohydrates	31.02 g	Protein	19.98 g	Total Fat	4.88 g	Trans Fat	0.00 g

ILLUSTRATED PRESENTATION OF BBQ PORK SANDWICH (PURCHASED)

1.

1 serving of BBQ Pork Sandwich