

BBQ PORK SANDWICH-USDA FOODS

MEAL COMPONENT CONTRIBUTION:

2 oz. eq. meat/meat alternate, 2 oz. eq. whole grains

NUMBER OF PORTIONS: 80 **SIZE OF PORTION:** 1 sandwich

RECIPE HACCP PROCESS: #2 - Same day service



MEAT/MEAT ALTERNATE : WHOLE GRAINS

INGREDIENT	MEASURE (FOR 80 SERVINGS)
Pork, Pulled, USDA	20 pounds
Sauce, BBQ, Hickory Smoke, #2253	3 quarts
Spice Blend MS, Creole, No Salt, #2736	2 tablespoons
Bun, Hamburger, WGR, #1228	80 buns

DIRECTIONS

- BBQ PORK:
 - Thaw pulled pork in the refrigerator.
 - Place 20 pounds of pork in each steamtable pan and steam for 20 minutes, or until the mixture reaches the desired temperature.
 - Drain the pork and shred it. Then combine the pork with the barbeque sauce and Creole sSpice Blend.

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

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

Serve immediately, or cover 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 warmer until ready for service.

CCP: Hold and maintain product at a minimum temperature of 135 degrees F. Check temperature every 30 minutes.

- 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

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	430	Dietary Fiber	3.00 g	Sodium	1019.72 mg	Sat. Fat	4.00 g
Carbohydrates	40.34 g	Protein	27.00 g	Total Fat	12.00 g	Trans Fat	0.00 g