

# BBQ PULLED PORK BURGER-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, Leg Roast, Frozen, USDA, #110730	23 pounds + 2 ounces, (raw weight)
Spice Blend MS, Creole, No Salt, #2736	2 tablespoons
Sauce, BBQ, Hickory Smoke, #2253	1 quart + 1 cup
Bun, Hamburger, WGR, #1228	80 buns

## DIRECTIONS

- Thaw pork in the refrigerator for two days prior to meal service.  
 CCP: Thaw under refrigeration at 41 degrees F or lower.
- Remove the netting from the pork. Cut each thawed pork leg into three pieces.
- Place the pork in steamtable pans (12 " x 20 " x 4 "). Evenly distribute Creole Spice Blend over the pieces of pork and rub the seasonings into the meat.  
 Cover the pans tightly with foil.
- Bake until the desired temperature is reached :  
 Convection Oven: 350 degrees F for 2 hours and 30 minutes.  
 Conventional Oven: 375 degrees F for 2 hours and 30 minutes.  
 CCP: Heat to 145 degrees F or higher for 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.
- Remove the pork from the oven, drain the liquid, and let it rest for 10 minutes.
- Place the pork pieces in a large stand mixing bowl. Use the paddle attachment and mix on low speed to shred the pork pieces to the desired consistency. Add the BBQ sauce and mix to evenly distribute the sauce in the pork.  
 If a large stand mixer is not available, use a metal spatula or forks to shred the pork to the desired consistency. Then add the BBQ sauce and mix until the sauce is thoroughly incorporated.  
 CCP: Hold in warmer at 135 degrees F or higher until ready for sandwich assembly.
- SANDWICH ASSEMBLY:**
  - Place 24 bottom portions of hamburger bun on bun pan, 4 down and 6 across.
  - Portion ½ cup (#8 scoop or 4 ounce spoodle) of BBQ pork onto the bottom half of the bun.
  - Cover with the top portion of the bun.
  - Sandwiches may be wrapped in deli paper, waxed paper, foil wrap, plastic wrap or placed in sandwich bags.
  - Place each sandwich in steamtable pans (12 " x 20 " x 2½ ") lined with pan liners.
  - Prepare in batches to maintain quality.
 Serve immediately, or cover the pan with lid, foil, or plastic wrap. If 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: Cover and hold for service at 135 degrees F or higher.

# BBQ PULLED PORK BURGER-USDA FOODS

**DIRECTIONS**

- Portion 1 sandwich per serving. Each sandwich 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" provides seasoning and serving ideas for sandwiches.

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

**SERVING NOTES**

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

**NUTRIENTS PER SERVING**

Calories	364	Dietary Fiber	2.00 g	Sodium	409.84 mg	Sat. Fat	4.58 g
Carbohydrates	32.72 g	Protein	23.98 g	Total Fat	14.46 g	Trans Fat	0.00 g

**ILLUSTRATED PRESENTATION OF BBQ PULLED PORK BURGER-USDA FOODS**

- 



1 serving of BBQ Pulled Pork Burger