

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	14 pounds + 8 ounces
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

- Thaw the pulled pork in the refrigerator. Thaw the hamburger buns according to package directions.
CCP: Hold under refrigeration (41 degrees F or lower) until ready for service.
- Combine the cooked, shredded pork with the BBQ sauce and Creole Spice Blend.
- Heat the mixture thoroughly until the desired temperature is reached.
CCP: Heat to 145 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.
- Cover the pork mixture and hold it in a warmer until ready for assembly.
CCP: Hold in warmer at 135 degrees F or higher until ready for assembly.
- 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 each sandwich with the top portion of the buns.
 - 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.
- Portion one 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

- Thaw the pulled pork in the refrigerator overnight. Thaw hamburger buns according to package directions.
- Prepare the BBQ Pulled Pork Sandwich for just in time service. Batch cook: Prepare only what can be served in a 30-minute period to maintain maximum quality.
- See MRS Recipe #4205.1 for a recipe that uses USDA Foods pulled pork, instead of purchased pulled pork.

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SERVING NOTES

BBQ Pulled Pork Sandwich can be assembled on the service line.

PURCHASING GUIDE

Refer to the USDA FNS Food Buying Guide for School Meal Programs and/or the item's product formulation statement for quantities to purchase if the recipe is altered.

MISCELLANEOUS NOTES

If changes are made in ingredients, check the crediting information and re-calculate the nutrition analysis.

NUTRIENTS PER SERVING

Calories	243	Dietary Fiber	2.00 g	Sodium	574.99 mg	Sat. Fat	1.05 g
Carbohydrates	30.60 g	Protein	18.57 g	Total Fat	4.61 g	Trans Fat	0.00 g

ILLUSTRATED PRESENTATION OF BBQ PORK SANDWICH (PURCHASED)

1.



1 serving of BBQ Pork Sandwich