

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 the frozen pork in the refrigerator for two days prior to meal service. Thaw the hamburger buns according to package directions.
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 the pork 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 off the liquid, and let it rest for 10 minutes.
- Place the cooked 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.
If a large stand mixer is not available, use a metal spatula or forks to shred the pork to the desired consistency.
- Add the BBQ sauce to the shredded pork and mix it until the sauce is thoroughly incorporated. Cover and hold the mixture until ready for sandwich assembly.
CCP: Cover and hold in a warmer at 135 degrees F or higher until ready for 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 each sandwich 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 a warmer until ready for service.
CCP: Cover and hold for service at 135 degrees F or higher.

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DIRECTIONS

9. Portion one BBQ Pulled Pork Burger 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

- Thaw the frozen pork in the refrigerator for two days prior to the day of meal service. Thaw hamburger buns according to package directions.
- Prepare the BBQ Pulled Pork Burgers for just in time service. Batch cook: Prepare only what can be served in a 30-minute period to maintain maximum quality.

SERVING NOTES

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

PURCHASING GUIDE

- Use USDA Foods products when available.
- 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	282	Dietary Fiber	2.00 g	Sodium	516.00 mg	Sat. Fat	0.00 g
Carbohydrates	32.00 g	Protein	24.87 g	Total Fat	4.48 g	Trans Fat	0.00 g

ILLUSTRATED PRESENTATION OF BBQ PULLED PORK BURGER-USDA FOODS

1.



1 serving of BBQ Pulled Pork Burger