

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 Foods	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

- 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.
- Place the pulled pork into steamtable pans. Steam the pork for 20 minutes. Then drain and shred it.
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.
- Combine the pork with the barbeque sauce and Creole Spice Blend.
- Cover the pork mixture and heat it for 20 minutes. Uncover the pork mixture and heat it until the product reaches the desired temperature.
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.
- 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 the BBQ Pork Sandwiches immediately, or cover the pan with a lid, aluminum foil, or plastic wrap. If aluminum 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 the product for service at 135 degrees F or higher.
- 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.

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PRODUCTION NOTES

- Thaw the pulled pork in the refrigerator. 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 for a recipe that uses purchased pulled pork, instead of USDA Foods pulled pork.

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	416	Dietary Fiber	2.00 g	Sodium	1218.00 mg	Sat. Fat	4.00 g
Carbohydrates	37.72 g	Protein	27.00 g	Total Fat	12.00 g	Trans Fat	0.00 g