

Recipe # : 1447

Student Count : 100

Asian Baked Pork : NutriStudents K-12

Serving Size : #10 SCOOP

Ing #	Ingredient Name	QTY & Measurement	Cooking Instructions
S3	SELECT ONE BELOW		<p>COOKING METHOD: STANDARD OVEN:4" DEEP FULL HOTEL PAN</p> <p>STEPS:</p> <ol style="list-style-type: none"> 1.PLACE THAWED PORK INTO THE PAN. 2.ADD SPICES, SUGAR, WATER & SAUCE AND MIX WELL. 3.WRAP PAN WITH PLASTIC WRAP & TINFOIL. <p>HACCP:KEEP COOLED BELOW 41° UNTIL READY TO COOK.</p> <p>TEMP: *IF USING A CONVECTION OVEN, DECREASE TEMP BY 25° to 50°*</p> <p>4.PREHEAT OVEN TO 325°</p> <p>HEAT UNTIL ENTRÉE REACHES 165° OR ABOVE, HOLD ABOVE 135° UNTIL END OF SERVICE.</p> <p>SERVICE: 5.SERVE EACH STUDENT A #10 SCOOP EACH.</p> <p>CREDITABLE PRODUCTS: PRODUCT#:USDA 100173 3.63 OZ (UNCOOKED) EACH, CREDITS AS 1.5 MEAT/MEAT ALTERNATIVE</p>
904659	*PORK SHOULDER - SEABOARD - 118050	19.5 LB	
904660	*PORK SHOULDER - SEABOARD - 28033	19.5 LB	
904611	*PORK LEG - USDA - 100173	24.25 LB	
904612	BAY LEAF - GENERIC - 1326	20 QTY	
S2	SELECT ONE BELOW		
904141	*SUGAR BROWN - CRYSTAL - 13442	1 & 1/4 CUP + 1 Tbsp + 2 Tsp	
904142	*SUGAR BROWN - UNITED - 810205	1 & 1/4 CUP + 1 Tbsp + 2 Tsp	
904116	BLACK PEPPER GROUND - GENERIC - -	1 Tbsp + 2 Tsp	
904115	GARLIC GRANULATED - GENERIC - -	1 Tbsp + 2 Tsp	
904131	SALT KOSHER - GENERIC - -	1 Tbsp	
904308	WATER	3 & 3/4 CUP + 1 Tbsp + 2 Tsp	
904581	SAUCE SOY - KIKKOMAN - 171	1 & 3/4 CUP + 1 Tbsp + 2 Tsp	

Nutrients based on 1 Serving Size	
Calories	236 kcal
Total Fat	13.32 g
Sodium	421 mg
Carbs	2.94 mg

Components	
Meat/Alt:	1.5 oz. eq.
Grains:	0
Vegetable:	0
Fruit:	0
Milk:	0