

Pork & Gravy, Shred

Recipe:	R-0817	HACCP Process:	Same Day Service		
# of Servings:	80.00	Serving Size:	4 oz	Source:	LOCAL
Grams Per Serving:	167.65	Fat Change %:	0.00	Moisture Change %:	0.00
Cost Per Serving:	0.00	*** Incomplete Cost Per Serving ***			

Inventory Item Code	Ingredients	Measurements	Directions
	Pork, Pulled, Cooked, Frozen	20 LB	1. Put 5# shredded pork into each 2" line pan (sprayed with pan spray). COVER with lid or foil. YOU WILL HAVE 4 PANS! Heat pork in steamer or oven until temperature reaches a minimum of 165°. Stir occasionally. CCP: THAW PORK IN COOLER AT 41° OR BELOW UNTIL DAY OF SERVICE.
	Gravy Mix, Brown	1 PACKAGE	2. Mix water and gravy per package instructions while pork is heating!
	Water, Cold	1 GALLON	
			3. When pork is ready, pour 1 quart of gravy over each pan of pork. Stir well and heat an additional 5 minutes.
			4. Keep in warmer at 140° or above until serving time.
			5. Serve with 4 oz spoodle or #8 Dish.
			6. LEFTOVERS: Cool to 41° or below with 4 hours. Store in cooler at 41° or below until next day of meal service. Reheat to 165° and serve immediately.

Notes:

Production Notes: Record amount used and amount leftover with temp. on production record.
Serving Notes: Serve with 4 oz spoodle or #8 Dish.

Nutrients Per Serving:		(per 4 oz)			
Calories	231.922	Trans Fat (gm)	4.050	Iron (mg)	0.000*
Protein (gm)	22.275	Chol (mg)	101.248	Calc (mg)	0.000*
Carb (gm)	0.161	Vit A (IU)	0.000*	Sodium (mg)	497.049
Tot Fat (gm)	10.125	VitC (mg)	0.000*	Fiber (gm)	0.000
Sat Fat (gm)	4.050			Sugars (gm)	0.054

Note: * means nutrient data is missing or not available.

Meal Components:		(per 4 oz)				
		-----Vegetables (Cups)-----				
Fruit (Cups)	Dark Green	Red/Orange	Beans/Peas	Starchy	Other	
Whole Grain- Rich (Oz. Eq.)		Enriched Grain (Oz. Eq.)	Meat/Alt (Oz. Eq.)	2.000	Fluid Milk (Cups)	

Allergens:

Milk, Soybeans