

BBQ Pork Slider

Recipe Component Meat

Recipe Category Main dish

Recipe # KSU Developed

Ingredients	50 Servings		____ Servings		Directions
	Weight	Measure	Weight	Measure	
Brown sugar		½ cup			<p>1. Preheat oven to 350 ° F.</p> <p>2. Stir together the brown sugar, chili powder, paprika, garlic powder, salt, black pepper and cayenne pepper in a small bowl.</p> <p>3. Rub the mixture all over the pork roast.</p> <p>4. Place the roast in a large roaster on a bed of the onion halves.</p> <p>5. Roast until tender, and the internal temperature is at least 145 °F for 15 seconds (about 25-30 minutes per pound of roast). Let stand for at least 3 minutes.</p> <p>6. Shred or thinly slice the meat with two forks.</p> <p>7. If advanced prep, store in shallow pans and refrigerate immediately. CCP: Cool to 70° F within 2 hours and from 70° F to 41° F or lower within an additional 4 hours. Keep refrigerated until ready to begin step 8. If not advance prep, immediately go to step 8.</p> <p>8. Pour broth and water in a large pot and heat to a boil. Add meat and barbeque sauce, and simmer on low for 20 minutes. Heat to 165 °F or higher for at least 15 seconds.</p> <p>9. Place two ounces of meat on each roll.</p> <p>CCP: Hold for hot service at 135° F or higher.</p>
Chili powder		2 Tbsp			
Paprika		2 Tbsp			
Garlic powder		4 tsp			
Salt		½ tsp			
Black pepper		2 tsp			
Cayenne pepper		2 tsp			
Onions, cut into halves		6 each			
Pork loin roast, with bone, ¼-inch trim OR Pork loin roast, without bone, ¼-inch trim	13 lbs 4 oz OR 10 lbs 14 oz				
Barbecue sauce		3 cups			
Low sodium broth		3 cups			
Water		½ cup			
Mini whole grain rolls (1 oz each)		50			

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Serving: 1 sandwich provides 2 oz meat and 1 grain

1-2 years: ½ sandwich

3-5 years: 1 sandwich

6-18 years: 1 sandwich

Notes:

Nutrient Information from Food Processor

Nutrients Per Serving

Calories	236.78	Saturated Fat	2.18 g	Iron	1.59 mg
Protein	19.74 g	Cholesterol	48.19 g	Calcium	52.82 mg
Carbohydrate	24.07 g	Vitamin A	16.09 RAE mcg	Sodium	385.58 mg
Total Fat	6.97 g	Vitamin C	0.39 mg	Dietary Fiber	2.55 g