

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><i>Thoroughly wash, rinse, and sanitize surfaces and equipment immediately after handling potentially hazardous foods, and before proceeding to the next recipe step.</i></p> <p>5. Roast until tender, about 25-30 minutes per pound of roast. Let stand for at least 3 minutes before slicing or shredding.</p> <p><i>Internal temperature taken at the center of the thickest part of the roast must reach 145° F for 15 seconds.</i></p> <p>6. Thinly slice or shred the meat with two forks.</p> <p>7. If advanced prep, store in shallow pans and refrigerate immediately. If not advance prep, immediately go to step 8.</p> <p><i>Reduce the volume or size of foods before cooling. Cooling must progress from 135° F to 70° F in 2 hours AND 70° F to 41° F within four hours for safety.</i></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.</p> <p><i>Continued</i></p>
Chili powder		2 Tbsp			
Paprika		2 Tbsp			
Garlic powder (adjust as needed)		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				
Low sodium broth		3 cups			
Water		1/2 cup			
Barbecue sauce		3 cups			
Mini whole grain rolls (1 oz each)		50			

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					<p><i>Internal temperature taken at the center of the thickest part of the food must reach 165° F for 15 seconds.</i></p> <p>9. Place two ounces of meat on each roll.</p> <p><i>Hot foods must be held under temperature control at 135° F or higher. Food temperatures must be checked every four hours, and discarded if found to be less than 135° F.</i></p>
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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