

BARBECUED PORK LOIN

Yield 100

Portion 4 Ounces

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
303 cal	14 g	28 g	15 g	81 mg	628 mg	39 mg

Ingredient

PORK,LOIN,BONELESS,RAW
 PEPPER,BLACK,GROUND
 BARBECUE SAUCE

Weight

31-1/4 lbs
 7/8 oz

Measure

1/4 cup 1/3 tbsp
 1 gal 2-1/4 qts

Issue**Method**

- 1 Place roasts, fat side up in pans without crowding. Sprinkle with pepper.
- 2 Insert meat thermometer in center of the thickest part of a roast. DO NOT ADD WATER. DO NOT COVER.
- 3 Roast 2 to 4 hours at 325 F., depending on size of roasts. CCP: Internal temperature must reach 145 F. or higher for 15 seconds.
- 4 Let stand 20 minutes. Remove strings or netting before slicing.
- 5 Prepare Barbecue Sauce, Recipe No. O 002 00, or use prepared Barbecue Sauce.
- 6 Serve 1/4 cup hot Barbecue Sauce over pork. CCP: Hold for service at 140 F. or higher.