

SPICY ITALIAN PORK CHOPS

Yield 100

Portion 4 Ounces

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
471 cal	9 g	30 g	35 g	81 mg	605 mg	20 mg

Ingredient

PORK CHOP,BONELESS,5 OZ
 SAUCE,BARBECUE
 SALAD DRESSING,ITALIAN
 CHILI POWDER,DARK,GROUND
 COOKING SPRAY,NONSTICK

Weight

31-1/4 lbs
 7-3/4 lbs
 7-1/4 lbs
 5-5/8 oz
 2 oz

Measure

3 qts 2 cup
 3 qts 2 cup
 1-3/8 cup
 1/4 cup 1/3 tbsp

Issue**Method**

- 1 Place pork chops in 2 roasting pans.
- 2 Combine barbecue sauce, Italian dressing and chili powder. Mix well.
- 3 Pour 3-1/2 quarts of barbecue sauce mixture over pork chops in each roasting pan; cover. CCP: Marinate under refrigeration at 41 F. lower for 45 minutes.
- 4 Drain pork chops. Bring reserved marinade to a boil for one minute.
- 5 Lightly spray griddle with non-stick cooking spray. Grill pork chops on griddle for 4 minutes on each side.
- 6 Transfer pork chops to steam table pans. Pour 6-1/2 cups hot barbecue sauce over pork chops in each pan; cover.
- 7 Using a convection oven, bake 20 to 25 minutes at 325 F. on high fan, open vent. CCP: Internal temperature must reach 145 F. or higher for 15 seconds. Hold for service at 140 F. or higher.