

**CREOLE PORK STEAKS (FROZEN BREADED PORK STEAKS)**

**Yield** 100

**Portion** 4 Ounces

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
409 cal	29 g	25 g	22 g	114 mg	484 mg	81 mg

**Ingredient**

CREOLE SAUCE  
PORK,STEAK,BREADED,FROZEN

**Weight**

35 lbs

**Measure**

2 gal

**Issue**

**Method**

- 1 Prepare 1 recipe Creole Sauce, Recipe No. O 005 00 per 100 portions.
- 2 Deep fat fry at 350 F. pork steak 7 to 8 minutes or until done. CCP: Internal temperature must reach 145 F. or higher for 15 seconds.
- 3 Drain well in basket or on absorbent paper. Place on sheet pans. CCP: Hold for service at 140 F. or higher.
- 4 Serve 1/3 cup of sauce with each steak.

**Notes**

- 1 For oven method, bake in a 325 F. convection oven for 20 minutes on high fan, closed vent. CCP: Internal temperature must reach 145 F. or higher for 15 seconds.