

PORK CHOPS WITH APPLE RINGS

Yield 100

Portion 3 Ounces

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
315 cal	7 g	29 g	18 g	81 mg	45 mg	8 mg

Ingredient

	<u>Weight</u>	<u>Measure</u>	<u>Issue</u>
PORK CHOP,BONELESS,5 OZ	31-1/4 lbs		
COOKING SPRAY,NONSTICK	2 oz	1/4 cup 1/3 tbsp	
APPLES,COOKING,FRESH,UNPEELED	7 lbs	25 each	8-1/4 lbs
SUGAR,GRANULATED	8-7/8 oz	1-1/4 cup	
WATER	2-5/8 lbs	1 qts 1 cup	

Method

- 1 Lightly spray griddle with non-stick cooking spray. Brown chops on griddle for 6 minutes on each side.
- 2 Place 20 chops in each steam table pan.
- 3 Core apples; slice crosswise into rings 1/2-inch thick, 4 rings per apple.
- 4 Place 1 ring on each chop; sprinkle about 1/4 cup sugar over apples in each pan.
- 5 Pour 2-1/2 cups water in each pan.
- 6 Using a convection oven, bake 18 to 20 minutes at 325 F. oven or until apples are tender. CCP: Internal temperature must reach 145 F. or higher for 15 seconds. Hold for service at 140 F. or higher.