

**BREADED PORK STEAKS (FROZEN)**

Yield 100

Portion 6-1/2 Ounces

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
509 cal	31 g	33 g	27 g	163 mg	401 mg	77 mg

**Ingredient**

PORK,STEAK,BREADED,FROZEN

**Weight**

35 lbs

**Measure**

**Issue**

**Method**

- 1 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.
- 2 Drain in basket or on absorbent paper. Place on pans. CCP: Hold for service at 140 F. or higher.

**Notes**

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