

**MAMBO PORK ROAST**

Yield 100

Portion 4 Ounces

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
358 cal	26 g	29 g	15 g	81 mg	204 mg	43 mg

**Ingredient**

<b><u>Ingredient</u></b>	<b><u>Weight</u></b>	<b><u>Measure</u></b>	<b><u>Issue</u></b>
PEACHES,CANNED,QUARTERS,INCL LIQUIDS	6-1/2 lbs	3 qts	
PINEAPPLE,CANNED,CRUSHED,JUICE PACK,INCL LIQUIDS	5-1/2 lbs	2 qts 2 cup	
VINEGAR,RED WINE	1-1/4 lbs	2-1/4 cup	
CINNAMON,GROUND	1/4 oz	1 tbsp	
PARSLEY,DEHYDRATED,FLAKED	3/8 oz	1/2 cup	
ALLSPICE,GROUND	1/8 oz	1/8 tsp	
PORK,LOIN,BONELESS,RAW	31-1/4 lbs		
SALT	1-1/4 oz	2 tbsp	
PEPPER,BLACK,GROUND	1/2 oz	2 tbsp	
WATER	2-1/8 lbs	1 qts	
RICE,LONG GRAIN	4-7/8 lbs	3 qts	
WATER,COOL	20-7/8 lbs	2 gal 2 qts	

**Method**

- 1 Combine peaches, pineapple, juice from fruits, vinegar, cinnamon, parsley, and allspice in a large bowl. Reserve for use in Step 2.
- 2 Rub the pork roasts with salt and pepper. Place roasts with at least 3 inches space dividing each roast. Divide the fruit sauce among roasting pans. Cover, roast in 350 F. oven for 2-1/2 hours, basting with fruit sauce every 45 minutes. If pan dries out, add 2 inches of water, recover, and continue cooking. CCP: Internal temperature must reach 145 F. or higher for 15 seconds.
- 3 Rinse the rice in cool water. Place the rice and water in a steamer, cover and steam for 15 to 20 minutes or until tender.
- 4 Slice pork roasts in 1-ounce slices. Place 2 slices of pork with 1/4 cup of the fruit sauce over 1/2 cup rice.