

MAMBO PORK ROAST USING PRECOOKED PORK

Yield 100

Portion 5 Ounces

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
291 cal	28 g	30 g	6 g	85 mg	66 mg	29 mg

Ingredient

PEACHES,CANNED,SLICED
 PINEAPPLE,CANNED,CRUSHED,JUICE PACK,INCL LIQUIDS
 JUICE,ORANGE
 VINEGAR,RED WINE
 CINNAMON,GROUND
 PARSLEY,DEHYDRATED,FLAKED
 ALLSPICE,GROUND
 CORNSTARCH
 WATER
 PORK LOIN, PRECOOKED
 WATER,COOL
 RICE,LONG GRAIN
 WATER

Weight

6-1/2 lbs
 5-1/2 lbs
 1-2/3 lbs
 1-1/4 lbs
 1/4 oz
 3/8 oz
 1/8 oz
 4-1/2 oz
 8-1/3 oz
 20 lbs
 2-1/8 lbs
 5 lbs
 20-7/8 lbs

Measure

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

Issue**Method**

- 1 Combine peaches, pineapple, juice from fruits, vinegar, cinnamon, parsley, and allspice. Bring to a boil. Simmer 5 minutes.
- 2 Dissolve the cornstarch into the water. Slowly add the slurry to the fruit sauce, stirring constantly. Simmer 2 minutes.
- 3 Slice cold pork into 1 oz slices. Arrange in shallow steam table pans.
- 4 Add 2 cups of the fruit sauce, mostly juice, to each of the 4 steam table pans. Cover tightly. Bake in convection oven at 300 F. with fan on, for 10 minutes. CCP: Internal temperature must reach 140 F. or higher for 15 seconds. Hold for service at 140 F. or higher.
- 5 Rinse rice in cool water. Place the rice and water in a steamer, cover and steam for 15-20 minutes or until tender. CCP: Hold for service at 140 F. or higher.
- 6 To serve, place 1/2 cup of rice on plate, topped with 3 ounce portion of pork, and 1/4 cup fruit sauce.