

**PORK ADOBO**

Yield 100

Portion 5 Ounces

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
262 cal	6 g	28 g	13 g	98 mg	325 mg	16 mg

**Ingredient**

<b><u>Ingredient</u></b>	<b><u>Weight</u></b>	<b><u>Measure</u></b>	<b><u>Issue</u></b>
PORK CUBES,RAW	32 lbs		
SOY SAUCE	1 lbs	1-1/2 cup	
VINEGAR,DISTILLED	2-1/8 lbs	1 qts	
GARLIC POWDER	1/8 oz	1/8 tsp	
GINGER,GROUND	3/4 oz	1/4 cup 1/3 tbsp	
BAY LEAF,FRESH	1/8 oz	4 each	
PEPPER,BLACK,GROUND	1/2 oz	2 tbsp	
CORNSTARCH	11-1/4 oz	2-1/2 cup	
WATER,COLD	2-1/8 lbs	1 qts	
ONIONS,FRESH,SLICED	3 lbs	2 qts 3-7/8 cup	3-1/3 lbs
PEPPERS,GREEN,FRESH,MEDIUM,SLICED,THIN	4 lbs	3 qts 1/8 cup	4-7/8 lbs

**Method**

- 1 Place pork in steam jacketed kettle or stock pot.
- 2 Combine soy sauce, vinegar, garlic, ginger, bay leaves, and pepper. Pour over pork; mix well. Cover; bring to a boil; reduce heat; simmer 30 minutes. Skim off excess fat. Remove bay leaves.
- 3 Dissolve cornstarch in water; stir into pork mixture. Bring to a boil, reduce heat; cook 5 minutes or until thickened.
- 4 Add onions and peppers; cook until tender, about 20 minutes. CCP: Internal temperature of pork must reach 145 F. or higher for 15 seconds. Hold for service at 140 F. or higher.