

BARBECUED PORK SANDWICH (PORK BUTT)

Yield 100

Portion 1 Sandwich

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
328 cal	32 g	19 g	14 g	53 mg	624 mg	89 mg

Ingredient

PORK,COOKED,DICED
 ONIONS,FRESH,CHOPPED
 CATSUP
 MUSTARD,DRY
 SUGAR,BROWN,PACKED
 WATER
 VINEGAR,DISTILLED
 ROLL,SANDWICH BUNS,SPLIT

Weight

13-1/2 lbs
 3-3/8 lbs
 6-1/3 lbs
 2-1/4 oz
 1 oz
 2-1/3 lbs
 9-3/8 oz
 9-1/2 lbs

Measure

2 qts 1-5/8 cup
 3 qts
 1/4 cup 2 tbsp
 3 tbsp
 1 qts 1/2 cup
 1-1/8 cup
 100 each

Issue

3-3/4 lbs

Method

- 1 Combine onions, catsup, mustard, brown sugar, water and vinegar. Add to pork.
- 2 Cover; simmer 35 minutes. Stir occasionally to prevent scorching. CCP: Internal temperature must reach 145 F. or higher for 15 seconds.
- 3 Place 1/2 cup or No. 8 scoop of hot mixture on bottom half bun. Top with second half.
- 4 CCP: Hold for service at 140 F. or higher.