

Pork Barbecue

Yield – 100 servings



Ingredients

17 lbs. **ground pork**
3 qts. ketchup
2 qts. tomato paste
1-1/4 qts. chopped onion
1-1/4 qts. chopped celery
2/3 cup packed brown sugar
2/3 cup Worcestershire sauce
2/3 cup prepared mustard
1-1/3s cup vinegar
3 Tbsp. garlic powder
100 split hamburger rolls

How to Prepare

1. In a steam-jacketed kettle, brown pork until pink color disappears; set aside.
2. Combine ketchup, tomato paste, onion, celery, brown sugar, Worcestershire sauce, mustard, vinegar and garlic powder. Simmer for 30 minutes, stirring occasionally.
3. Add pork; simmer for an additional 10-15 minutes.
4. Portion, using #8 scoop (1/2 cup), onto hamburger roll halves.
5. Top with other roll halves.
6. Hold cooked product at a temperature of at least 140° F.

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----- **Nutrition Information for each serving:** -----

Calories = 320
Fat = 10.1 g
Protein = 21 g
Saturated Fat = 3.1 g

Carbohydrate = 42 g
Dietary Fiber = 2 g
Sodium = 841 mg
Cholesterol = 42 mg

Vitamin A = 82 RE
Vitamin C = 14 mg
Calcium = 87 mg
Iron = 2.9 mg

Provided by the "FoodService Director" magazine. (Note: This recipe has not been standardized or tested by USDA).

Recipe Category:
Key USDA Commodity:
Food Group:
Fact Sheet Database:
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Entrees.
Pork, Ground, Frozen.
Meats and Meat Alternates.

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The FDD Program Support Team at: fdd-pst@fns.usda.gov.

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