

BBQ Pork Sandwich - NSLP

General Information

Recipe #	Category	Source
1974351	Lunch Entree 	Local

Ingredients

Name	Quantity	Quantity + 2
Catsup, low sodium	1 qt.	
Vinegar, cider	1 qt.	
Mustard, prepared, yellow	1 c. or 1 packet	
Spices, onion powder	¼ c.	
Sugars, brown	1 pt., ½ c., 2 tbsp., 1 ¾ tsp. unpacked	
Spices, celery seed	2 tbsp., 2 tsp.	
Spices, pepper, black	2 tsp. ground	
Corn Starch, Box, 24/1lb, Monarch, 884686	5 oz.	
Beverages, water, tap, municipal	12 FL OZ	
Pork Shreds, Sous Vide, 240/2.23oz, 33.5#, 2M, Comida Vida, 470510	14 lbs.	
Bun, Hamburger, White Wheat, 4in, 60/2oz, 7.5#, 2WG, Alpha Baking, 51535	100 bun	

Preparation Instructions

HACCP Process: #3 - Complex Food Preparation

- On the stove top in a large pot on medium heat, combine catsup, vinegar, mustard, onion powder, brown sugar, celery seed and black pepper. Simmer for 5-10 minutes until thickened.
- In a small bowl, mix cornstarch and water. Add into sauce and bring to a simmer until thickened a little more.
- Place pork in a 2 inch hotel pan. Pour in BBQ sauce. Stir until fully incorporated. Cover with foil and place in a 350 degree F oven for 45 minutes or until the internal temperature reaches 165 degrees F.
- To serve, place 3 oz shredded chicken on a warm bun.

Food prep areas, equipment, and utensils, to be used in recipe will be washed and sanitized prior to beginning the preparation and cooking.

Assemble all ingredients, utensils, etc. to be used in recipe within easy reach of prep area so that food safety can be managed more effectively as well as better control of contamination and cross contamination.

Remove products from storage using oldest pack date first.

CCP: Take and record on a temperature log all beginning temperatures of refrigerated foods before beginning the recipe.

Wash hands thoroughly before handling food, after handling contaminated food or objects, and before switching to another step where there is an opportunity for contamination. This applies as well to before and after glove use. Use clean pair of gloves when handling raw product. Replace gloves after handling any other object.



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Serving Size	Yield
1 Sandwich	100.00

Nutrition Facts

Serving Size 1 Sandwich (152 gm)		
Amount Per Serving		
Calories		266.311
		% Daily Value*
Total Fat	4.656 gm	7.163%
Saturated Fat	1.019 gm	5.097%
Trans Fat	0.000* gm	
Cholesterol	40.319 mg	13.44%
Sodium	472.240 mg	19.677%
Total Carbohydrate	36.566 gm	12.189%
Dietary Fiber	2.203 gm	8.812%
Total Sugars	10.111 gm	
Includes 6.716 * gm of Added Sugars		
Protein	19.375 gm	38.75%
Vitamin A	2.966* mcg RAE	0.33%
Vitamin C	0.548* mg	0.913%
Vitamin D	0.000* mcg	
Calcium	61.314* mg	6.131%
Iron	2.054* mg	11.41%
Potassium	418.156* mg	8.897%
Saturated Fat % of Calories		3.445 %
Added Sugar % of Calories		10.088 %
* Indicates missing Nutrient Information.		
^ Indicates user added nutrient.		
The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to the daily diet. 2,000 calories a day is used for general nutrition advice.		
Meal Components		
Component	Measurement	
Meat/Meat Alternates	2 oz	

Place product in a single layer on a clean pan.

Preheat oven.

Place in oven and bake.

CCP: Heat to 165° F or higher for at least 15 seconds.

Remove product from oven. Caution! Finished product is hot. Use oven mitts when handling product to avoid injury.

CCP: Place product in warming cabinet until served. Ensure that hot food is held at a temperature above 140° F.

CORRECTIVE ACTION HOT FOOD: All cooked food items being held for service that drop below 140 degrees must be removed from service until such time as they are reheated to 165 degrees. Any food not eaten after reheating must be discarded.

CCP: Maximum holding time is two (2) hours. Discard product after maximum holding time is reached. Do not reheat product.

CCP: Record time and internal temperature of completed recipe on daily log.

Dates

Last Updated
09-15-2025

Created
09-15-2025

Grains

2 oz

Added Sugar Limitations ⓘ

Not applicable.

Vendors

Alpha Baking Co. 🇺🇸

Comida Vida 🇺🇸

US Foods 🇺🇸

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