

Chipotle Peach BBQ Sauce served with Pulled Pork Sandwich



Category: Entrée

Portion Size(s): 1 Sandwich

Meal Components: 2.25 oz eq meat/meat alternate; 2 oz eq grain

Ingredients:	100 Portions	
	Weight	Measure
Pulled pork, cooked, frozen	18 lbs 12 oz	
Peaches, diced, extra light syrup, canned, drained (USDA or Commercial*)	10 lbs 13 oz	1 gal 1 qt 1/2 cup OR 2-1/3 #10 cans
Barbeque sauce, sweet in flavor (such as Sweet Baby Rays)		1 qt 2 cups
Chipotle seasoning, dry		2 Tbsp
Cheddar cheese, yellow, sliced (USDA or Commercial)	4 lbs 11 oz	100 slices
Whole grain or whole grain-rich hamburger bun (at least 2 oz eq grain)		100 each
Optional: Jalapeno Slices, canned (not included in nutrient analysis)	8 oz	2 cups



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Directions:

1. Thaw Pork: Thaw pork for 48 hours in refrigerator. CCP: Hold at 40 °F or lower.
2. Preheat oven to 350 °F.
3. Prepare Sauce: Add 2 qts/4 lbs 11 oz drained peaches, barbeque sauce, and chipotle seasoning to a blender. (Note: Depending on how many ounces the blender being used is, may need to divide ingredients to blend in batches.) Blend for 2-4 minutes or until smooth. Set aside. CCP: Hold at 40 °F or lower.
4. Mash and/or Chop Peaches: Using a potato masher or a pastry cutter, break remaining peaches into smaller pieces. Set aside. CCP: Hold at 40 °F or lower.
5. Cook Pork*: Divide pork evenly into 2 – 12" x 20" x 4" steamtable pans, cover. Heat pork in the oven for 25 minutes. Remove from the oven and breakup chunks of pork using tongs. (Note: If a large amount of juices released out of the pork, drain). Stir in peaches and juices that developed during mashing/chopping. Add peach-pork mixture into the oven and cook for 15-20 more minutes. Stir well and break up any remaining chunks of pork that may be remaining. CCP: Heat to 165 °F or higher for 15 seconds.
6. Build and Serve Sandwiches: To prevent soggy sandwiches, build sandwiches on the line. Using a perforated 4 oz ladle, scoop peach-pork mixture between buns and top with 1-slice of cheese. Optional: Serve jalapeno slices as an optional condiment. CCP: Hold at 140 °F or higher.

*(Note: Cooking pork in the oven is the recommended form of cooking to prevent from adding more liquid. If steaming is the preferred way of cooking pulled pork, cover, and drain liquid before adding peaches).

For Grab n Go Service: Wrap buns in food grade paper wrap or parchment paper. Place peach BBQ pulled pork and cheese in heatproof containers with lids. If serving jalapenos on the side, place in 1 oz souffle cups with lids. CCP: Hold and serve at 140 °F or higher.

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Nutrients Per One Serving (K-12):

Calories	426 kcal	Total Fat	16 g	Total Dietary Fiber	3 g	Vitamin C	0 mg
Saturated Fat	7 g	Trans Fat	0 g	Protein	29 g	Iron	2 mg
Sodium	816 mg	Cholesterol	74 mg	Vitamin A	117 IU		
Sugars	15 g	Carbohydrates	42 g	Calcium	31 mg		

Components Per One Serving (K-12):

Meat/ Meat ALT	Grain	Vegetable(s)	Fruit	Milk
2.25 oz.eq.	2 oz.eq.	0 cup(s)	1 cup(s)	0 cup(s)

Serving Size:

Serving Size: 1 Sandwich	Yield: 100 Sandwiches
NSLP/SBP Crediting Information	
K-8:	2.25 oz eq meat/meat alternate; 2 oz eq grain
9- 12:	2.25 oz eq meat/meat alternate; 1 oz eq grain
