***Recipe #316 Roasted Pork-Updated***

***Serving Size and Ingredients: 3 oz.***

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| **25 Servings** | **50 Servings** | **100 Servings** | **Ingredients** |
| 7 ¾ # | 15 ¼ # | 30 ½ # | Pork loin roast, fresh or frozen, center cut, without bone, 1/4-inch trim |
|  |  |  |  |
| 1 ½ tsp | 1 Tbsp. | 2 Tbsp. | Pepper |
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***Recipe #316 Roasted Pork***

 ***Instructions:***

1. ***Rub outside of meat with salt and pepper.***
2. ***Place roasts in pans without crowding; do not cover pan or add water.***
3. ***Insert meat thermometer in center of thickest part of one of the roasts and cook to an internal temperature of 180 Degrees. (Or cook rolled loin 3 to 5 Lbs. for 2 to 3-1/2 hours; cook rolled shoulder 5 to 8 Lbs. for 3 to 4 hours; cook rolled fresh ham 10 to 14 Lbs. for 4-3/4 to 5-1/2 hours).***
4. ***Remove meat from pan; cool 20 to 30 minutes before slicing. If meat is not to be used immediately, it should be refrigerated after 30 minutes.***

***NOTE: Wash and sanitize hands prior to and during the process of handling raw food and throughout meal preparation. Cook eggs served immediately, fish, shellfish, beef, lamb, veal, pork, corn beef and ham to an internal temperature of 145 degrees for 15 seconds; ground meat, ground fish, meat mixtures and eggs cooked and held for service to 155 degrees for 15 seconds; chicken, turkey, soups, stews, dressing, casseroles, mixed dishes, stuffed meat, stuffed poultry, stuffed fish, stuffed pasta and leftovers to 165 degrees for 15 seconds; all other food items should be cooked to 140 degrees for 15 seconds. All hot food should be held at 140 F or hotter until service.***