***Recipe #507 Pork Carne Adovada, Updated***

***Serving Size and Ingredients: 5 oz. (3oz meat, 2oz Sauce)***

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| **25 Servings** | **50 Servings** | **100 Servings** | **Ingredients** |
| ¼ cup + 1 Tbsp. | ½ cup + 2 Tbsp. | 1-1/4 cups | Canola Oil |
| 1/3 cup + 2 Tbsp. | ¾ cup + 3 Tbsp. | 1-3/4 cups + 2 Tbsp. | Flour , All purpose |
| ½ cup + 2 Tbsp. | 1-1/4 cups | 2-1/2 cups | Red Chili Powder |
| 6-1/4 cups | 12-1/2 cups | 25 cups | Water, Warm |
| 7-1/2 | 15 | 30 | Garlic Cloves |
| 1 Tbsp. + ¾ tsp. | 1 Tbsp. + 1-1/2 tsp. | ¼ cup + 1 Tbsp. | Oregano Dried |
| ¾ tsp. | 1 ½ tsp. | 1 Tbsp. | Cumin, Ground |
| ½ TBSP | 1 TBSP | 2 TBSP | Salt |
| 8 1/8 lbs. | 16 1/4 lbs. | 32 1/2 lbs. | Pork stew meat, fresh or frozen, composite of trimmed retail cuts, without bone, 1/4-inch trim |
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***Recipe #507 Pork***  ***Carne Adovada,***

***Instructions:***

1. ***In a skillet or frying pan, heat oil over medium heat. Stir in flour and brown until light golden brown. Blend in chile powder. Slowly add water, stirring until lumps are removed. Add garlic, oregano, cumin and salt. Simmer on medium heat for 15 minutes. Remove from heat and let cool.***
2. ***Place pork in a large baking pan or casserole pan. When chile mixture has cooled, add it to pork and mix until pork is covered with chile. Marinate pork for at least 12 hours or overnight.***
3. ***Preheat oven to 325 degrees F (165 degrees C).***
4. ***Bake pork in preheated oven for at least 4 1/2 hours, or until meat is well cooked, tender and falls apart.***
5. ***NOTE: Wash and sanitize hands prior to and during the process of handling raw food and throughout meal preparation. Cook eggs, fish, pork, lamb and beef to an internal temperature of 145 degrees; ground meat or meat mixtures to 155 degrees; raw eggs not prepared for immediate service to 158 degrees; poultry, stuffed meat/fish/ pasta to 165 degrees; all other food items should be cooked to 165 degrees for 15 seconds. All food should be held at >140***°***F until service.8***