

Hot Roast Pork Sandwich

Makes: 100 Servings

100 Servings

Ingredients	Weight	Measure
Pork, fresh ham, boneless, thawed	22 lb (12 lb 8 oz cooked)	
Bread, white sandwich, enriched flour	12 lb	200 slices
Brown gravy, prepared, hot		3 1/8 gal

Directions

1. Place roasts of like sizes, in netting, in roasting pans.
2. Insert meat thermometer into the center of largest roast in each pan.
3. Roast at 325 degrees F in a conventional oven, 20 to 25 minutes per pound, to an internal temperature of at least 145 degrees F (rare), 165 to 170 degrees F (medium). Total roasting time will be approximately 3 1/2 to 4 hours.
4. Allow roasts to stand 10 to 15 minutes for juices to redistribute.

Nutrition Information

Nutrients	Amount
Calories	100
Total Fat	4 g
Saturated Fat	1 g
Cholesterol	35 mg
Sodium	39 mg
Total Carbohydrate	N/A
Dietary Fiber	N/A
Total Sugars	N/A
Added Sugars included	N/A
Protein	15 g
Vitamin D	N/A
Calcium	4 mg
Iron	1 mg
Potassium	N/A
N/A - data is not available	

5. Slice roast into thin slices, 16 to 24 slices per pound.
6. Sandwich assembly: place 3 to 4 slices pork (2 oz total) on a slice of bread, top with 1/4 cup gravy, place second bread slice on top of gravy and pour another 1/4 cup of gravy over the bread, and serve immediately.
7. Maintain 140 degrees F serving temperature of both sliced pork and gravy throughout the serving time.
8. Quickly cool leftovers in shallow pans and refrigerate immediately.

Notes

Serving Tips:

Thawing **MUST** be accomplished under refrigeration: 4-7 hours of thawing time for each pound of roast.

Additional Tips

For a quick and easy gravy: 1 lb 4 oz margarine, 1 lb 4 oz flour, 15 oz pork, chicken, or beef base, and 2 1/2 gallons water. Melt margarine. Stir in flour to make a roux.

Dissolve base in hot water. Slowly stir into roux, mixing with a whisk until smooth and thickened. Heat and stir, bringing to a boil. Season with salt and pepper to taste.

Will make approximately 3 1/8 gallons of gravy. Gravy can also be made from drippings in roasting pan, using the same proportions as above, substituting drippings for the margarine.

Source: foodservicerecipes.com