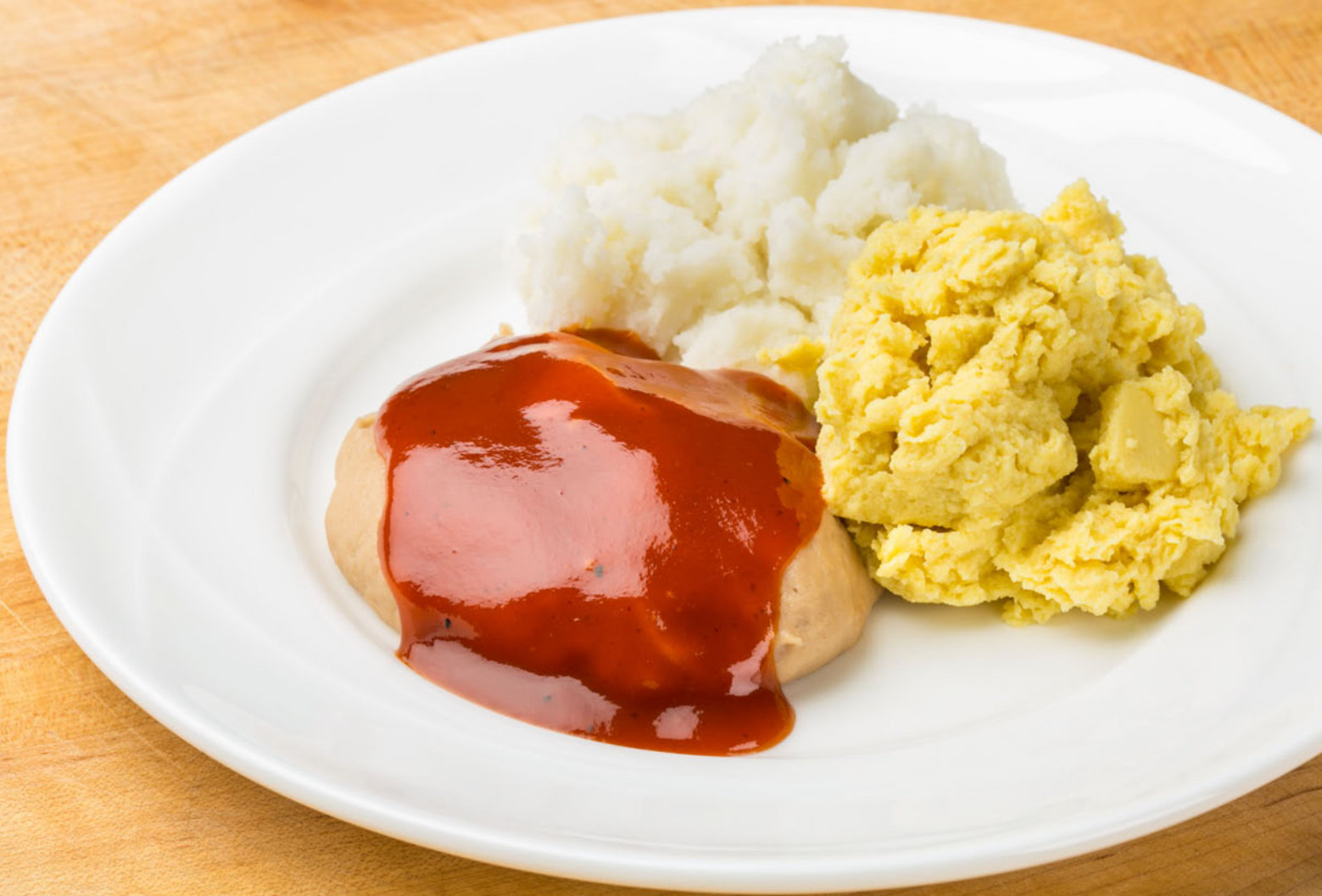




Pork Ribette, Mashed Potatoes & Corn Niblets





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Recipe Items:	1 Portion	5 Portions
PE Pork (PE#21753)	#10 scoop (95 gm)	475 gm (16.8 oz)
Mashed Potatoes (or Pureed Lattice Fries)	#8 scoop (118 mL)	590 ml (20 fl oz)
PE Corn (PE#21752)	#8 scoop (118 gm)	590 gm (20.8 oz)
BBQ Sauce	15 mL (1 Tbsp)	75 mL (2.5 fl oz)

1 cm chub slice = approx. 40gm, 1" chub slice- approx. 100gm



1. Thaw frozen products in refrigerator for a maximum 48 hrs.

Hot Service - Heat Puree Essentials food to a minimum temperature of 71°C or 160°F.
Cold Service - Keep Puree Essentials food cold prior to service, below 4° C or 40°F.



2. Place a #10 scoop (95 gm) of PE Pork onto a service plate.



3. Add a #8 scoop (118 mL) of smooth mashed potatoes (or pureed lattice fries) beside the PE Pork.



4. Add a #8 scoop (118 gm) of PE Corn onto the service plate.

Top the PE Pork with 15 mL (1 Tablespoon) of smooth BBQ sauce to finish the dish.



Serve hot

Hot Service - keep Puree Essentials food hot, at a minimum temperature of 66°C or 150°F.

