



Pureed BBQ Pork





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IDDSI LEVELS    



INGREDIENTS

	21 Servings
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THICK & EASY® Bulk Pureed Pork - IDDSI Level 4 (thawed)	1 – 2.25 lb. bag
Item: 78719	
.....	
BBQ sauce (molasses based for thickness)	24 fl oz
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NUTRITION

Serving Size:
#16 scoop (~3oz.)

Calories: 160

Total Fat: 5g

Saturated Fat: 2g

Trans Fat: 0g

Cholesterol: 15mg

Sodium: 510mg

Total Carbs: 20g

Dietary Fiber: 0g

Total Sugars: 14g

Added Sugars: 7g

Protein: 9g

Vitamin D: 0% DV

Calcium: 0% DV

Iron: 4% DV

Potassium: 0% DV

DIRECTIONS

1. Place **THICK & EASY® Bulk Pureed Pork** in steamer; heat to 165°F (approx. 10 minutes).
2. Remove pureed pork from pouch and put into steamtable pan.
3. Heat BBQ sauce and add to pureed pork; stir to combine.
4. Keep warm for service at 135°F or higher.

NOTES:

Makes approximately 21 – 3 oz portions (about #16 scoop)
Serving Suggestion: Serve on top of pureed bread made with THICK & EASY® Instant Pureed Bread Mix.