



BBQ Pork over Pureed Country Bread





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IDDSI LEVELS **5** **6** **7**



INGREDIENTS

	1 Serving	6 Servings	12 Servings
THICK & EASY® Minced Pork Item: 114403	½ cup	1 – 12.9 oz bag	2 – 12.9 oz bags
BBQ sauce*, smooth	~¼ cup	~1 ½ cups	~3 cups
CLIFFDALE FARMS™ Pureed Baked Country Bread** Item: 31560	1 (3 oz) portion	6 (3 oz) portions	12 (3 oz) portions

NUTRITION

Serving Size: About 2/3 cup meat with sauce, 3 oz portion country bread

Calories: 400

Total Fat: 15 g

Saturated Fat: 2.5 g

Trans Fat: 0 g

Cholesterol: 110 mg

Sodium: 740 mg

Total Carbs: 44 g

Dietary Fiber: 0 g

Total Sugars: 30 g

Added Sugars: 14 g

Protein: 21 g

Vitamin D: 4% DV

Calcium: 6% DV

Iron: 6% DV

Potassium: 4% DV

DIRECTIONS

1. Combine **THICK & EASY® Level 5 Minced Pork** with smooth BBQ sauce and stir well.
2. Heat thoroughly to a minimum internal temperature of 165°F. (If sauce separates from meat during heating, stir well and drain any excess liquid).
3. Keep hot for service at 135°F or higher.
4. Prepare **CLIFFDALE FARMS™ Country Bread** per package directions for the number of servings needed; hold for service.

TO SERVE

1. Portion one serving of country bread onto serving plate.
2. Top bread with about 2/3 cup of BBQ pork mixture.

Before serving, always test for Level 5 using IDDSI guidelines. If needed, add 1 tsp **THICK & EASY® Instant Food & Beverage Thickener #17938** for each serving of meat with sauce.

RECIPE NOTES

*Make sure sauce does not have particulates and is pureed smooth before adding to pork.

****THICK & EASY® Pureed Bread & Dessert Mix #118519** (prepared according to package directions) may be used in place of **CLIFFDALE FARMS™ Pureed Baked Country Bread**.