



## Pureed BBQ Pork





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IDDSI LEVELS    



## INGREDIENTS

	21 Servings
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

## 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.

## 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