

PUREED ROAST PORK (3 OZ PORTION)		PORTION SIZE: 1 - #8 Scoop (½ cup)			
INGREDIENTS	NUMBER OF SERVINGS				
	1	6	12	24	
Boneless Roast Pork, <u>cooked</u>	3 oz	1 lb 2 oz	2 lb 4 oz	4 lb 8 oz	
Water, Broth or Apple Juice, <u>hot</u>	3 Tbsp	1 cup + 2 Tbsp	2 ¼ cup	1 qt + ½ cup	
RESOURCE® ThickenUp®	1 ¼ tsp	2 ½ Tbsp	⅓ cup	⅔ cup	

HOW TO PREPARE:

1. Puree cooked roast pork with hot liquid in food processor until smooth in texture.
2. Add **RESOURCE® ThickenUp®** and process briefly until mixed, scraping sides with spatula as needed.
3. Pour into steam table pan coated with non-stick cooking spray.
4. Cover tightly with aluminum foil and/or film and heat to 165°F. Hold for service at internal temperature of 135°F or higher.
5. Portion one #8 scoop (½ cup) per serving.

NOTE: Measurements of liquid and **RESOURCE® ThickenUp®** may be adjusted to achieve desired consistency.