

Peachy Pork Chop

Portion Size: 3 oz

Copyright 2021 Health Technologies, Inc.

Ingredients	25 Servings	50 Servings	100 Servings
Pork Chop, 4/1 Bnls	25 each	50 each	100 each
Salt, Iodized	¼ tsp	1½ tsp	1 Tbsp 1 /8 tsp
Pepper, Black Ground	¼ tsp	1½ tsp	1 Tbsp 1 /8 tsp
Oil, Vegetable	6 Tbsp 1 tsp	¼ cup	1½ cups
Peaches, Sliced or Diced, Cnd, drained; reserve liquid (about 1/2 cup)	3 qt	1 gal 2 qt	3 gal 2 cups
Sugar, Brown	1 cup 3 Tbsp	2 cups 6 Tbsp	1 qt 1 cup
Ginger, Ground	2 Tbsp	4 Tbsp	½ cup

Pan Size: Large Frying Pan

Oven Temperature: 300 °F

Description: 3 oz; no brd in pur

Variations:

Note: Adjust pan size based on the number of servings prepared. Cooking time, if applicable, may vary based on pan size.

CCP Thawing: Pork Chop, 4/1 Bnls - From frozen: Thaw in refrigerator, bottom shelf, up to 3 days prior to cooking

Recipe Number: 37447

Allergies: Black Pepper, Peaches, Pork

CCP--Wash & sanitize hands prep area. Wear gloves & discard per Facility HACCP guidelines.
Preheat oven to 300* F

1. Heat oil in large skillet. Season pork chops with salt and pepper. Brown chops in vegetable oil.
2. Transfer pork chops to steam table pan and cover tightly with foil. Bake in oven for 10-15 minutes.
3. In a saucepan, combine reserved peach syrup, brown sugar and ginger. Bring sauce to a boil.
4. Add peaches to the sauce and cook uncovered for 15-20 minutes or until liquid is reduced to half and is thick.
5. Peel back the foil and pour peaches and sauce on top of pork chops. Recover with foil and bake for about 5 minutes or until heated through.

CCP--Final Cooking Temperature must reach >145* F. for at least 15 seconds.
CCP: Maintain 135°F or above.
CCP—Cool—Product must reach 70°F or less within 2 hours and 41°F or below within 4 hours. Total cooling time should not exceed 6 hours. Separate into shallow pans for proper cooling. Cover, label & date.
CCP--Reheat (one time only) to >165* F. for 15 seconds within 2 hrs.