

PUREED BBQ PORK SANDWICH		PORTION SIZE: 1 square bread, #16 scoop pork			
INGREDIENTS	NUMBER OF SERVINGS				
	1	5	10	20	
Hamburger Buns, sliced	1 bun	5 buns	10 buns	20 buns	
Broth or Water	½ cup	1 cup	2 cups	1 qt	
RESOURCE® ThickenUp®	2 tsp	1 ½ Tbsp	3 Tbsp	½ cup	
Pulled Pork, cooked	2 oz	10 oz	1 lb + 4 oz	2 lb + 8 oz	
BBQ Sauce	2 Tbsp	¼ cup	½ cup	1 cup	
Water or Broth	¼ cup	½ cup	1 cup	2 cups	
RESOURCE® ThickenUp®	1 ½ tsp	2 Tbsp	¼ cup	½ cup	

HOW TO PREPARE:

1. Crumble buns into food processor. Add first amount of **RESOURCE® ThickenUp®** and process until buns are in fine crumbs.
2. Add liquid and mix until crumbs are moist.
3. Spread into steam table pan coated with non-stick cooking spray. Cover tightly with aluminum foil and/or film and heat to 165°F.
4. Puree cooked pulled pork with liquid until smooth in texture.
5. Add **RESOURCE® ThickenUp®** and process briefly until mixed, scraping sides of bowl as needed.
6. Cover tightly with aluminum foil and/or film and heat to 165°F. Hold both items hot for service at internal temperature of 135°F or higher.
7. To Serve: Cut bread into squares. Serve one square of pureed bread topped with one #16 scoop (¼ cup) pureed pork. Garnish with additional BBQ sauce, if desired

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