

ENTREE

Smoked Black Pepper BBQ Pork With Baked Beans, Steakhouse Potato Salad And Jalapeno Cornbread



Chef Pierre®



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CLIENT	MEASURE	INGREDIENTS	PRODUCT #	DISTRIBUTOR #
Tyson® Foods	1 lb.	Black Oak™ FC Shredded Pork	10000058717	
	32 oz.	Steakhouse Potato Salad		
		Boston Baked Beans		
Sara Lee® Frozen Bakery	4 squares	Chef Pierre® Jalapeno Cornbread	08282	
Ventura Foods®	28 oz.	Smoke House 220® Black Pepper BBQ Sauce	22164SMH	
Keurig Dr Pepper®	6 bottles	IBC® Root Beer	10087192	

DIRECTIONS:

1. Take pork out of the package and place in pan, cover. Bake at 325° for 1 hour.
2. While pork is heating, in separate pots, warm BBQ sauce and baked beans over low heat, stirring often.
3. Remove pork from oven. Liberally cover with BBQ sauce and return to oven and bake for 10 minutes.
4. Remove pork from the oven, hold warm.
5. Serve pork in to-go box with deli containers of warm beans, cornbread. In separate box serve potato salad in deli containers and package with 6 pack of root beer.

Yield: 4 Servings



Recipe Created by:
Chef Jason Hooker

