

Pork with Apples and Cinnamon



Equipment

- Measuring spoons and cups
- Mixing Bowl
- Chef's Knife/Cutting Board
- ½ size- 2" deep production pans
- Bulk Retherm Cart (or regular oven) or Tray Service Retherm Cart

Recipe Rating

Total Time	65 Minutes
Cooking Time	55 minutes
Total Labour	10 Minutes
Knife Skills	Basic

Nutrition Facts Valeur nutritive

Per 1 serv (98g) / par 1 serv (98g)

Amount Teneur	% Daily Value % valeur quotidienne
Calories / Calories	190
Fat / Lipides 8g	12%
Saturated / satures 3g	
+ Trans / trans 0g	14%
Cholesterol / Cholesterol	65mg
Sodium / Sodium 50mg	2%
Carbohydrate / Glucides 6g	2%
Fibre / Fibres 0g	1%
Sugars / Sucres 5g	
Protein / Proteines	23g
Vitamin A / Vitamine A	
Vitamin C / Vitamine C	2%
Calcium / Calcium	2%
Iron / Fer	8%

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	25 Portions		50 Portions	
	Metric	Standard	Metric	Standard
Pork, roast sliced	750 grams	26.7 oz.	1.5 kg	52.9 oz.
Apple, peeled and fine dice	250 grams	8.8 oz.	500 grams	17.9 oz.
Vinegar, Apple Cider	75 mL	2.6 oz.	150 mL	5.3 oz.
Sugar, Brown	75 grams	2.6 oz.	150 grams	5.3 oz.
Cinnamon	5 grams	0.2 oz.	10 grams	0.4 oz.
Raisins	50 grams	1.8 oz.	100 grams	3.5 oz.
Nutmeg	3 grams	0.1 oz.	6 grams	0.2 oz.

Method	
	1. Peel and cut apples into a small dice
	2. Place all ingredients except the pork into a bowl and mix thoroughly
	3. Place apple mixture over pork in a ½ size-2" deep production pan. Wrap the pan with plastic wrap and aluminum foil. Cook in Multigen for 55 minutes
	4. Bulk: Remove from Multigen and serve with a side dish. Cold Plating: Place in a casserole dish from step #2 and cover and place in retherm prior to service to heat (for best results place apple mixture on top of the pork)
Garnish: n/a	
Food Accompany: Mashed potatoes and a vegetable side	