



Pork with Maple Glaze



Equipment

- Measuring spoons and cups
- Mixing Bowl
- Whisk
- 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 (91g) / par 1 serv (91g)

Amount Teneur	% Daily Value % valeur quotidienne
Calories / Calories 190	
Fat / Lipides 8g	12%
Saturated / satures 3g	
+ Trans / trans 0g	15%
Cholesterol / Cholesterol 65mg	
Sodium / Sodium 60mg	2%
Carbohydrate / Glucides 4g	1%
Fibre / Fibres 0g	1%
Sugars / Sucres 3g	
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.
Sage	10 grams	0.4 oz.	20 grams	0.7 oz.
Butter	15 grams	0.5 oz.	30 grams	1.1 oz.
Maple Syrup	90 mL	3.2 oz.	180 mL	6.3 oz.
Cinnamon	5 grams	0.2 oz.	10 grams	0.4 oz.
Vinegar, Apple Cider	90 mL	3.2 oz.	180 mL	6.3 oz.
Nutmeg	3 grams	0.1 oz.	6 grams	0.2 oz.
Mustard, Dijon	10 grams	0.4 oz.	20 grams	0.7 oz.
Honey	10 mL	0.4 oz.	20 mL	0.7 oz.

Method



1. Place all ingredients except the pork in a bowl and mix with whisk



2. Place pork in a ½ size-2" deep production pan and place glaze on top of pork

3. Wrap the pan with plastic wrap and aluminum foil and place 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 some of the sauce over top of the pork)

Garnish: n/a

Food Accompany: Mash potatoes and any vegetable side

