

# Chef BJs Pork Roast with Apples

**Makes:** 100 servings

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Ingredients	Weight	Measure
Pork roast, uncooked, boneless, commodity	21.5 lb	
Pepper, ground		1 Tbsp 1 tsp
Kosher salt		1 Tbsp
Vegetable oil		2 Tbsp
Margarine	2 oz	4 Tbsp
Onions, thickly sliced	2 lb	1 qt 2 cups
Carrots, thickly sliced	3lb 8 oz	2 qt 3 cups
Celery, thickly sliced	1 lb 8 oz	1qt 1/2 cup
Garlic, whole cloves, smashed	6 oz	
Thyme, dry		1 Tbsp 2 tsp
Rosemary, dry		1 Tbsp 2 tsp
Tart cooking apples, cored and wedged	20 large count	1 gal 1/2 qt
Apple cider vinegar		1 1/2 cups 1 Tbsp

Mustard, whole grain		1 1/2 cup
Margarine	2 oz	4 Tbsp

## Directions

1. Preheat oven to 350 F degrees.
2. Season pork roast with ground pepper and kosher salt, place in roasting pans.
3. Heat oil over high heat. Add margarine, onion, carrot, celery, garlic, and herbs. Stir until browned, about 15-20 minutes.
4. Wash and core apples. Slice into 8 wedges.
5. Stir into sautéed vegetables.
6. Portion sautéed ingredients evenly among roasting pans containing pork.
7. Cover pans with foil
8. Roast in oven approximately 1 hour (time may vary based on roast thickness). CCP: cook until instant-read thermometer inserted into the center of the roast registers 145 F.
9. Add vinegar to saucepan and cook while stirring until volume is reduced by half, approximately 10-15 minutes.
10. Add apple cider to reduce vinegar and continue cooking until volume is reduced by half, approximately 30-40 minutes.
11. Remove from heat and whisk in the mustard and margarine.
12. Slice pork into 1 oz slices and place 2 slices together in 12x20x2 ½ pans (25 servings per pan).
13. Serve pork slices with approximately 1 ½ oz apple mixture, drizzle mustard sauce using ½ oz or 1 oz ladle at service. CCP hold above 135 F degrees until and during service.