

# Hot Roast Pork Sandwich

**Makes:** 100 servings

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Ingredients	Weight	Measure
Pork, fresh ham, boneless, thawed	22 lb (12 lb 8 oz cooked)	
Bread, white sandwich, enriched flour	12 lb	200 slices
Brown gravy, prepared, hot		3 1/8 gal

## Nutrition Information

Key Nutrients	Amount	% Daily Value
<b>Total Calories</b>	<b>100</b>	
Total Fat	3.9 g	
Protein	15 g	
Carbohydrates	NA	
Dietary Fiber	NA	
Saturated Fat	1.3 g	
Sodium	39 mg	

## Directions

1. Place roasts of like sizes, in netting, in roasting pans.
2. Insert meat thermometer into the center of largest roast in each pan.
3. Roast at 325 degrees F in a conventional oven, 20 to 25 minutes per pound, to an internal temperature of at least 145 degrees F (rare), 165 to 170 degrees F (medium). Total roasting time will be approximately 3 1/2 to 4 hours.
4. Allow roasts to stand 10 to 15 minutes for juices to redistribute.
5. Slice roast into thin slices, 16 to 24 slices per pound.
6. Sandwich assembly: place 3 to 4 slices pork (2 oz total) on a slice of bread, top with 1/4 cup gravy, place second bread slice on top of gravy and pour another 1/4 cup of gravy over the bread, and serve immediately.
7. Maintain 140 degrees F serving temperature of both sliced pork and gravy throughout the serving time.
8. Quickly cool leftovers in shallow pans and refrigerate immediately.

## Notes

#### Serving Tips:

Thawing **MUST** be accomplished under refrigeration: 4-7 hours of thawing time for each pound of roast.

#### Additional Tips

For a quick and easy gravy: 1 lb 4 oz margarine, 1 lb 4 oz flour, 15 oz pork, chicken, or beef base, and 2 1/2 gallons water. Melt margarine. Stir in flour to make a roux.

Dissolve base in hot water. Slowly stir into roux, mixing with a whisk until smooth and thickened. Heat and stir, bringing to a boil. Season with salt and pepper to taste.

Will make approximately 3 1/8 gallons of gravy. Gravy can also be made from drippings in roasting pan, using the same proportions as above, substituting drippings for the margarine.