

PORK TENDERLOIN, PRECOOKED

Yield 100

Portion 6 Ounces

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
228 cal	4 g	34 g	7 g	107 mg	78 mg	7 mg

Ingredient

PORK LOIN, PRECOOKED
 ROSEMARY, DRIED, WHOLE
 PEPPER, BLACK, GROUND
 WORCESTERSHIRE SAUCE
 CORNSTARCH
 WATER

Weight

25 lbs
 1/4 oz
 <1/16th oz
 8-1/2 oz
 13-1/2 oz
 1-5/8 lbs

Measure

2 tbsp
 <1/16th tsp
 1 cup
 3 cup
 3 cup

Issue**Method**

- 1 Slice pork loin into 2 oz. portions. Place in steam table pan.
- 2 Prepare broth according to manufacturer's instructions. Add rosemary, pepper, and worcestershire sauce. Bring to a boil.
- 3 Dissolve cornstarch in water. Slowly add mixture to broth while stirring vigorously with a wire whip. Boil 2 minutes, or until cloudiness from cornstarch disappears.
- 4 Ladle 1 quart gravy over the rows of pork tenderloin in each pan. Bake in convection oven at 350 F. with fan on, closed vent for 15 minutes. CCP: Internal temperature must reach 140 F. or higher for 15 seconds. CCP: Hold for service at 140 F. or higher.