

**ORANGE & ROSEMARY HONEY GLAZED PORK CHOPS**

Yield 100

Portion 1 Chop

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
458 cal	28 g	40 g	20 g	99 mg	171 mg	18 mg

**Ingredient**

PORK,LOIN CHOPS,5 OZ  
 OIL,OLIVE  
 JUICE,ORANGE  
 JUICE,LEMON  
 GARLIC POWDER  
 ROSEMARY,GROUND  
 SALT  
 PEPPER,BLACK,GROUND  
 COOKING SPRAY,NONSTICK  
 HONEY  
 CORNSTARCH  
 WATER,COLD

**Weight**

31-1/4 lbs  
 11-3/8 oz  
 6-5/8 lbs  
 2-1/8 lbs  
 1-1/4 oz  
 1-1/3 oz  
 7/8 oz  
 1/3 oz  
 2 oz  
 6 lbs  
 6-3/4 oz  
 3-1/8 lbs

**Measure**

1-1/2 cup  
 3 qts  
 1 qts  
 1/4 cup 2/3 tbsp  
 1/2 cup 3-1/3 tbsp  
 1 tbsp  
 1 tbsp  
 1/4 cup 1/3 tbsp  
 2 qts  
 1-1/2 cup  
 1 qts 2 cup

**Issue****Method**

- 1 Place 15 lb 10 oz pork chops in each roasting pan; cover.
- 2 Combine olive oil, orange juice, lemon juice, garlic powder, rosemary, salt and pepper; mix well.
- 3 Pour 2 quarts marinade over pork chops in each roasting pan; cover. CCP: Marinate under refrigeration at 41 F. or lower for 45 minutes.
- 4 Drain pork chops. Reserve marinade. CCP: Refrigerate remaining marinade at 41 F. or lower for use in Step 7.
- 5 Spray griddle with cooking spray. Grill pork chops 2 minutes in each side.
- 6 Transfer pork chops to 4-12x20x2-1/2 inch steam table pans.
- 7 Bring reserved marinade to a boil. Add honey and stir to blend. Blend cornstarch and cold water together; stir to make a smooth slurry. Add slurry to hot sauce, stirring constantly. Cover; reduce heat; simmer 3 to 5 minutes or until thickened, stirring frequently to prevent sticking.
- 8 Pour 7-1/2 cups thickened sauce over pork chops in each pan; cover.
- 9 Using a convection oven, bake 20 to 25 minutes on high fan, open vent. CCP: Internal temperature must register 155 F. or higher for 15 seconds. Hold for service at 140 F. or higher.