

# RASPBERRY JERK PORK

Cooked to mouthwatering perfection, the bold and fiery flavors of the seasonings combine with the sweet tanginess of ripe raspberries to create an unforgettable and tender pork dish.



**PORTION SIZE:** 2 ounces

**CREDITING:** One portion provides: 2 oz. eq.  
m/ma



INGREDIENTS	50 SERVINGS	DIRECTIONS
Pork, leg roast, frozen	11 pounds	1. Preheat oven to 350°F. 2. Place thawed pork roasts in full 4" hotel pan.
Washington Red Raspberry puree, seedless	1 pound	3. Place all other ingredients in food processor. Blend until smooth paste is formed. 4. Rub paste all over pork roasts.
Pepper jalapeno, no seeds	½ cup	5. Place fat side up into hotel pan.
Garlic, fresh peeled	10 cloves	6. Cover hotel pan with lid or aluminum foil.
Allspice, ground	1/3 cup	7. Bake for approximately 3 hours or until roast reaches 145 °F and tender.
Thyme, fresh	2 tablespoons	8. Let rest before slicing.
Onion, green, diced	½ cup	9. Serve 2-ounce portion with tongs.
Cinnamon, ground	1 teaspoon	
Nutmeg, ground	½ teaspoon	
Salt, kosher	1 tablespoon	
Pepper, black	2 teaspoons	
Soy sauce	½ cup	

NUTRITION INFORMATION			1 serving = 2 ounces		
NUTRIENTS	AMOUNT	UNIT	NUTRIENTS	AMOUNT	UNIT
Calories	175		Total Carbohydrate	1.36	(g)
Total Fat	3.65	(g)	Dietary Fiber	0.18	(g)
Saturated Fat	0.01	(g)	Total Sugars	0.62	(g)
Cholesterol	85	(mg)	Vitamin D	n/a	(IU)
Sodium	239	(mg)	Calcium	3.6	(mg)
Protein	29	(g)	Iron	1.46	(mg)

## NOTES

This dish is a great Fall/Winter lunch option.

## YIELD/VOLUME

50 servings (2oz)

## SOURCE

Chef Rebecca Polson