



Total Time  
**120 MIN.**

Serving & Size  
**1 EACH (1 SANDWICH WITH 1/2 CUP PORK)**

Difficulty  
**EASY**

Yields  
**24**


Pork, cranberry sauce, brown sugar, yellow mustard, nutmeg, and Pace® Medium Chunky salsa bring this sandwich to life with a burst of flavor. Served on a hamburger roll and iceberg lettuce for extra crunch.

<b>Nutrition Facts</b>	
Serving Size	1 EACH (1 SANDWICH WITH 1/2 CUP PORK)
<b>Amount Per Serving</b>	
<b>Calories</b> 369	
	<b>% Daily Value</b>
<b>Total Fat</b> 5.8g	<b>9%</b>
<b>Saturated Fat</b> 1.8g	<b>9%</b>
<b>Cholesterol</b> 83mg	<b>28%</b>
<b>Sodium</b> 561mg	<b>23%</b>
<b>Total Carbohydrate</b> 43.9g	<b>15%</b>
<b>Dietary Fiber</b> 2.7g	<b>11%</b>
<b>Protein</b> 34.4g	<b>69%</b>
Vitamin A 2%	Vitamin C 2%
Calcium 8%	Iron 17%

**INGREDIENTS**


**WEIGHT**

**MEASURE**

	<b>Pace® Chunky Salsa- Medium</b>	27 oz.	3 cups
	cranberry sauce	20 oz.	2 cups
	brown sugar, packed	8 oz.	1 cups
	yellow mustard	3 oz.	333/1000 cups
	nutmeg		1 tsp.
	pork loin, boneless	96 oz.	
	hamburger roll	38 oz.	24 ea.
	iceberg lettuce, shredded	30 oz.	3 qt.

**INSTRUCTIONS**

1. Mix salsa, cranberry sauce, brown sugar, mustard and nutmeg in large saucepot. Heat to a boil. Cook over low heat 6 to 8 minutes.
2. Place pork in full-size steam table pan. Pour salsa mixture over pork. Cover with foil and bake at 325°F. for 2 1/2 to 3 hours until internal temperature is 165° F or higher for 15 seconds.
3. Remove pork from sauce. Cool slightly. Shred pork with fork and return serving pan with sauce.CCP: Hold at 140°F or higher for service.
4. Using a # 8 scoop portion 1/2 cup pork on each roll. Add 1/2 cup lettuce to each sandwich.

 **TIP**

Try substituting coleslaw for lettuce in this recipe.