

BBQ Shredded Pork with Dollar Sized Buns
20 - Four Person Meals

PRINT *Enlarged Assembly Directions on pages 3 & 4 and
Other Meal Recipes, Assembly Directions, Assembly Layouts*

Original Recipe if cooking shredded pork on page 5.

BBQ Shredded Pork Food Items Shopping List:

- 30 lbs. cooked shredded barbecue pork with BBQ sauce, or 43 - 53 lbs. raw pork roast shoulder or butt (varies by amount of fat and bone in roast)
- About 18 cups BBQ Sauce (144 oz.) only need this if cooking your own pork or cooked pork does not have BBQ Sauce
- 80 Dollar Size Buns (Tip: Purchase and package extra buns to have separately in the freezer for individuals to take more buns to accompany meal if need exists.)

BBQ Shredded Pork Packaging Items Shopping List:

- 20 foil Pans with lids (have more on hand)
- 20 Jumbo 2 gallon Freezer Zip lock bags - for meals (have more one hand)
- 20 one quart freezer Ziploc bags (have more on hand especially if purchasing extra buns to have on hand in the freezer)
- Labels - 2 sheets of 10 per page for a total of 20 BBQ Shredded Pork Labels (have more on hand)
- Labels - 2 sheets of 10 per page for a total of 20 Dollar Sized Buns Labels (have more on hand especially if purchasing extra buns)
- Labels - 2 sheets of 10 per page for a total of 20 Meal Labels (have more on hand)
- 20 Prayer Cards (have more on hand)
- 20 Reply Cards (have more on hand)

BBQ Shredded Pork Utensils Needed:

Preparation:

- Large spoon for mixing shredded pork with BBQ sauce
- 2 Large bowls

Assembly:

- 1 cup measuring cups
- Disinfecting Wipe
- Disposable Gloves
- Tape
- Scissors

BBQ Shredded Pork Kitchen Prep:

- Meat Prep
 - Use pre-cooked pork with BBQ sauce
 - **OR**
 - Cook & shred Pork Butts prior to cook session following recipe on page 5
 - Divide shredded pork evenly between 2 large mixing bowls
 - Add BBQ sauce proportionately to 2 large mixing bowls of shredded pork.
 - Stir to completely mix sauce with shredded pork.

BBQ Shredded Pork Assembly:

1. Fill pan with 3 cups BBQ Shredded Pork with BBQ sauce
2. Add lid making sure edges of pan are clean
3. Apply BBQ Shredded Pork Label.

Dollar Sized Buns Assembly:

1. Apply Dollar Sized Buns Label to bag.
2. Place four dollar sized buns in a one Quart Freezer Ziploc bag.
3. Take air out of bag before sealing.

BBQ Shredded Pork

1. Fill pan with 3 cups BBQ Shredded Pork mixture

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2. Add lid making sure edges of pan are clean

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3. Apply BBQ Shredded Pork Label

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Dollar sized Buns

1. Apply Dollar Sized Buns Label to bag.



2. Place 4 dollar sized buns in each Quart Ziploc bag.



3. Squeeze out air before sealing bag.



Original Recipe - BBQ Shredded Pork

* How to cook pork

Ingredients

- 1 (5 to 7 pound) pork roast, preferably shoulder or Boston butt
- Dry Rub Ingredients
 - 3 tablespoons paprika
 - 1 tablespoon garlic powder
 - 1 tablespoon brown sugar
 - 1 tablespoon dry mustard

Dry Rub:

- 3 tablespoons paprika
- 1 tablespoon garlic powder
- 1 tablespoon brown sugar
- 1 tablespoon dry mustard
- Skip the salt!
- 1 (5 to 7 pound) pork roast, preferably shoulder or Boston butt

Directions

- Mix the paprika, garlic powder, brown sugar and dry mustard together in a small bowl. Rub the spice blend all over the pork and marinate for as long as you have time for, as little as 1 hour or up to overnight, covered, in the refrigerator.
- Either - Preheat the oven to 300 degrees F. Put the pork in a roasting pan and bake for about 6 - 8 hours. Basically, roast the pork until it's falling apart and an instant-read thermometer inserted into the thickest part registers 170 degrees F. (FYI - I did not try this)
- Or place in crock pot and cook until falling apart about 10 hours on low
- Remove the pork roast from the oven (or Crockpot) and transfer to a large platter. Allow the meat to rest for about 10 minutes. While still warm, take 2 forks and "pull" the meat to form shreds. Steady meat with 1 fork and pulling it away with the other. Remove as much fat as possible. Put the shredded pork in a container, refrigerate and bring to cook session. Please separate the fat from the "juice" by cooling in the frig. Keep the juice and bring to cook session.
- We will do the following at the cook session - Pour 2 - 3 cups (per 8 lb. pork butt) BBQ sauce of your choice on the shredded pork and mix well to coat.

Note - 1 - 8 lb. roast made 3 lbs. of cooked shredded pork! 1 - 3.7lb made 1.7lbs

Conversion = between .375 to .46 per lb. average .42