



POWER 2COOK[®] PRO

EASY STEPS

■ EXCITING TEXTURE MODIFIED MENU SOLUTIONS ■

Minced Pork Recipes made with:

Campbell's[®] Primeminced[®] Roast Pork (code 11521)

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Minced BBQ Pork Chops

Yield: **18 Servings**
 Serving Size: **3 ½ oz (100 g)**
 Scoop Size: **#10**
 Case Code: **11521**



18 Servings	Ingredient	18 Servings
Imperial	Ingredient	Metric
3.75 lbs (1 Tub)	Campbell's® Primemincéd® Roast Pork	1.7 kg (1 Tub)
½ cup	Barbeque Sauce	125 mL

1. Thaw **Primemincéd®** Roast Pork in the refrigerator overnight.
2. In a bowl, place all ingredients. Stir well until thoroughly combined.
3. Transfer to a steam table pan and cover.
4. Bake at 350°F (180°C) for 20-25 minutes or until internal temperature reaches 165°F (74°C).

Chef's Tips and Variations:

Serve with creamy mashed potatoes and a minced vegetable such as corn.
 Garnish with additional barbeque sauce per serving.



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Minced Sweet & Sour Pork

Yield: **18 Servings**
 Serving Size: **3 ½ oz (100 g)**
 Scoop Size: **#10**
 Case Code: **11521**



18 Servings	Ingredient	18 Servings
Imperial	Ingredient	Metric
3.75 lbs (1 Tub)	Campbell's® Primemincéd® Roast Pork	1.7 kg (1 Tub)
2 tbsp	Ketchup	30 mL
1 tbsp	Brown Sugar	15 mL
½ cup	Sweet & Sour Sauce, smooth	125 mL

1. Thaw **Primemincéd®** Roast Pork in the refrigerator overnight.
2. In a bowl, place all ingredients. Stir well until thoroughly combined.
3. Transfer to a steam table pan and cover.
4. Bake at 350°F (180°C) for 20-25 minutes or until internal temperature reaches 165°F (74°C).

Chef's Tips and Variations:

Serve with a minced vegetable such as peas and mashed potatoes or rice.
 Garnish with additional sweet and sour sauce.



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Minced Apple Stuffed Pork

Yield: **18 Servings**
 Serving Size: **3 ½ oz (100 g)**
 Scoop Size: **#10**
 Case Code: **11521**



18 Servings	Ingredient	18 Servings
Imperial	Ingredient	Metric
3.75 lbs (1 Tub)	Campbell's® Primemincéd® Roast Pork	1.7 kg (1 Tub)
½ cup	Applesauce	125 mL
½ cup	Breadcrumbs	125 mL
1 tsp	Celery Salt	5 mL
1 tsp	Dried Sage, ground	5 mL

1. Thaw **Primemincéd®** Roast Pork in the refrigerator overnight.
2. In a bowl, place all ingredients. Stir well until thoroughly combined.
3. Transfer to a steam table pan and cover.
4. Bake at 350°F (180°C) for 20-25 minutes or until internal temperature reaches 165°F (74°C).

Chef's Tips and Variations:

Serve with creamy mashed potatoes and a minced vegetable such as butternut squash.
 Garnish with additional applesauce.



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Minced Honey Glazed Pork

Yield: **18 Servings**
 Serving Size: **3 ½ oz (100 g)**
 Scoop Size: **#10**
 Case Code: **11521**



18 Servings	Ingredient	18 Servings
Imperial	Ingredient	Metric
3.75 lbs (1 Tub)	Campbell's® Primemincéd® Roast Pork	1.7 kg (1 Tub)
½ cup	Applesauce	125 mL
2 tbsp	Honey	30 mL
2 tbsp	Dijon Mustard	30 mL
2 tbsp	Brown Sugar	30 mL

1. Thaw **Primemincéd®** Roast Pork in the refrigerator overnight.
2. In a bowl, place all ingredients. Stir well until thoroughly combined.
3. Transfer to a steam table pan and cover.
4. Bake at 350°F (180°C) for 20-25 minutes or until internal temperature reaches 165°F (74°C).

Chef's Tips and Variations:

Serve with rice and a minced vegetable such as green beans or carrots.
 Garnish with additional applesauce.



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