



POWER 2COOK[®] PRO

EASY STEPS

■ EXCITING TEXTURE MODIFIED MENU SOLUTIONS ■

Pureed Pork Recipes made with:

Campbell's[®] Primepuree[®] Pork

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Pureed BBQ Pork Chops

Yield: **18 Servings**
 Serving Size: **3 ¾ oz (113 g)**
 Scoop Size: **#10**
 Case Code: **11499**



18 Servings	Ingredient	18 Servings
Imperial		Metric
3.75 lbs (1 Tub)	Campbell's® Primepuree® Roast Pork	1.7 kg (1 Tub)
¾ cup	Barbecue Sauce	175 mL

1. Thaw **Primepuree®** 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 **Campbell's® Gardenpuree®** vegetable such as Sweet Carrots. Garnish with 1 tbsp (15 mL) additional barbecue sauce per serving.



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Pureed Sweet & Sour Pork

Yield: 18 Servings
 Serving Size: 4 oz (125 g)
 Scoop Size: #8
 Case Code: 11499



18 Servings	Ingredient	18 Servings
Imperial		Metric
3.75 lbs (1 Tub)	Campbell's® Primepuree® Roast Pork	1.7 kg (1 Tub)
2 tbsp	Ketchup	30 mL
1 tbsp	Brown Sugar	15 mL
1 cup	Sweet & Sour Sauce, smooth	250 mL

1. Thaw **Primepuree®** 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 **Campbell's® Gardenpuree®** Buttered Peas and mashed potatoes.
 Garnish with 1 tbsp (15 mL) additional sweet & sour sauce.



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