

Korean BBQ PIZZA

Category: Entrée

Ingredients:

- 5 lbs Pork, USDA, cooked, pulled, unseasoned
- 8 Pizza crusts, 16 inch, WGR, sheeted dough or parbaked
- 1 oz 2 tbsp Ginger, fresh unpeeled
- ½ c Sugar, brown, packed
- ¾ c Soy sauce, reduced sodium
- ½ c Vinegar, apple cider
- 2 tbsp Garlic, granulated
- 2 tsp Red pepper flakes, crushed
- 6 lbs Mozzarella cheese, shredded
- 2 c 4 oz Onions, green EP

Serving Size

K-8: 1/10 pie
9-12: 1/8 pie

1 Serving Provides

2 M/MA; 1 ½ G
2 ½ M/MA; 2 G

Yield

80 Servings
64 Servings

Nutrients Per Serving – 1/8 Pie / 1/10 Pie

Calories **335/268**

Protein **23.3 g/18.64 g**

Carb **32.16/25.73 mg**

Total Fat **11.11 g/8.89 g**

Sat Fat **4.79 g/3.83 g**

Chol **41.45 mg/33.16 mg**

Sodium **810.35 mg/648.28 mg**

Dietary Fiber **2.61 g/2.08 g**

Trans Fat **0 g/0 g**

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1. Thaw 5 lb bag of shredded pork in the refrigerator.

CCP: Hold at 41°F or below.

2. Follow manufacturer's recommendation when preparing pizza pie pan and crust
3. Place unopened bag of pork in 4-inch half size perforated steamtable pan inside 4-inch solid pan and steam.

CCP: Cook to a minimum internal temperature of 135°F or above.

4. Rinse ginger under running water.
5. Place ginger (unpeeled), brown sugar, soy sauce, vinegar (may substitute rice wine vinegar), sesame oil, granulated garlic (or 1 oz fresh garlic), and red pepper flakes in food processor. Blend until combined. Set aside.
6. Open bag and lift perforated pan to drain away liquid fat. Chop pork into small bite size pieces. Note: 5 lb. bag yields about 4 lbs. meat.
7. Add soy ginger mixture to pork. Using freshly gloved hands, work the flavoring into the pork. If preparing in advance.
8. Cool to 41°F following two stage cooling method: Cool to 70°F within 2 hours and to 41°F within additional 4 hours.

CCP: Hold at 41°F or below for up to 7 days.

9. Preheat oven according to crust recommendations.
10. Rinse green onions under running water. Cut onions on the diagonal into 1/2 inch pieces.
11. Using a 1-pint container, top each pie with 2 cups (8 oz) of mozzarella cheese. Empty the container of cheese over the pie; then use fleshly-gloved hands to spread the cheese.
12. Using 1 1/2 c containers, top each pie with 8 oz of seasoned pork.
13. Using 1 c container, top the pie with 1 c (4 oz) mozzarella cheese.
14. Bake according to manufacturer's recommendations.
15. Just prior to service, garnish each pie with ¼ c sliced green onions.
16. Hold hot until ready to serve. Cut into 8 or 10 equal slices.

CCP: Hold and serve at 135°F or above.