

Braised Balsamic Barbecue Pork Shank



Duroc 2-bone pork shanks seasoned with an artisan barbecue rub, oven-seared and slow-braised with a Modena balsamic reduction and our Glace de Porc.



INGREDIENTS:

Fully Cooked Pork Shank, Hickory and Brown Sugar Barbecue Sauce (High Fructose Corn Syrup, Vinegar, Tomato Paste, Modified Corn Starch, Brown Sugar, Contains Less than 2% of Salt, Fructose, Natural Smoke Flavor, Pineapple Juice Concentrate, Caramel Color, Spice, Sodium Benzoate (Preservative), Molasses, Corn Syrup, Garlic Powder, Mustard Flour, Sugar, Tamarind, Natural Flavor), Balsamic Vinegar (Contains Naturally Occurring Sulfites), Pork Stock Reduction (Water, Roasted Pork Bones, Carrots, Onions, Celery, Tomato Paste, Parsley Stems, Bay Leaves), Seasoning Rub (Salt, Sugar, Black Pepper, Paprika, Nutmeg, Sage, Cayenne, Crushed Red Pepper), Kosher Salt.

Nutrition Facts

Serving Size 1.25 lb. (567g)

Servings Per Container

Amount Per Serving

Calories 940 Calories from Fat 320

% Daily Value*

Total Fat 36g 55%

Saturated Fat 12g 58%

Trans Fat 0g

Cholesterol 435mg 146%

Sodium 2200mg 92%

Total Carbohydrate 29g 10%

Dietary Fiber 0g 0%

Sugars 19g

Protein 126g

Vitamin A 30% Vitamin C 0%

Calcium 15% Iron 35%

*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs:

		2000	2,500
Total Fat	Less Than	65g	80g
Saturated Fat	Less Than	20g	25g
Cholesterol	Less Than	300mg	300mg
Sodium	Less Than	2400mg	2400mg
Total Carbohydrate		300g	375g
Dietary Fiber		25g	30g

Calories per gram:

Fat 9 Carbohydrate 4 Protein 4

* Pouch weight: approx. 22-23 oz (including 4oz demi)

CODE	GTIN	PACK SIZE	SHELF LIFE
567	90185359000635	12 pouches*/case	18 months from manufacture

HEATING INSTRUCTIONS:

Reheating Thawed Product (34°F): BOILING OR STEAMING: Place thawed product in a pot of boiling water or steamer IN THE BAG. Reheat for 15 – 17 minutes, or until an internal temperature of 165°F, remove from bag and serve.

Reheating Frozen Product (10°F): Add 4-6 minutes to above boiling/steaming time. *After entrée is hot, open bag and place portion on plate. Then close top of bag and shake to emulsify/thicken the sauce.*

PALLET CONFIGURATIONS: 6 x 10 (60 cases) **CASE DIMENSIONS:** 14" x 12" x 8.5"