

## PREPARATION METHODS

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**THAWING:** Remove roast from box and place on sheet pan in 34-40 degrees F refrigerator. *Leave space between roasts for air circulation. Do not remove protective cooking bag. Allow approximately two days for roasts to completely thaw.*

**Preparation possibilities:** The Ada Valley Pork Roast can be served thinly sliced or sliced and pulled for chunks. Using a mechanical slicer, thinly slice (+/- 1/8") the whole, refrigerated Pork Roast, being careful to slice across the grain of the meat. Place the slices in a heated pan of au jus, prepared from the natural juices, and hold until serving. Or, heat the whole Pork Roast as listed below and then slice the roast across the grain into 1 1/2 inch slices. Then, use a fork and pull the roast into chunks. Place the chunks in a heated pan of au jus, prepared from the natural juices, and hold until serving.

**HEATING METHOD:** Roasts are fully cooked. Warming to desired serving temperature is all that is required.

**Heating Pork Roast:** Remove roast from bag; save juice. Place on elevated roasting rack; pour 1/2" of water in pan; keep meat out of water. Pre-heat oven to 300 degrees F. Heat until internal temperature reaches desired temperature.

**Heating By The Slice:** Place individual servings in a pan of heated au jus until warmed through, approximately 1-2 minutes.

**Steam Table Method:** Place whole roast – still in punctured roasting bag on small rack in steam table tray, cover tray with lid and set heat at 145 degrees F for approximately 2 1/4 to 2 1/2 hours.

**TO PREPARE AU JUS:** Capture natural juices from roasting bag and add water (3 parts to 1 part juice). Heat, adjust seasonings to taste, strain and serve over heated roast portion or in cup on the side.

**REMEMBER:** Each pork roast is fully cooked – over heating will adversely affect quality.