

*S*picy-sweet is a palate-pleasing, on-trend combination. Pre-marinated boneless pork loin dusted with Jamaican jerk seasoning and cinnamon-maple spice blend is char-grilled and served alongside sweet potatoes and a drizzle of mango sauce and smoky Spanish paprika oil.



# Jamaican-Grilled Pork Loin

## Ingredients

Yield: 24 servings

Item Code	Description	1 serving	24 servings
599861	GFS® Marinated Center-Cut Boneless Pork Loin	10 oz.	15 lbs.
655244	Trade East® Jamaican Jerk Seasoning	½ tsp.	¼ cup
565911	Trade East Cinnamon-Maple Spice	½ tsp.	¼ cup
322326	Navel Oranges, cut into 4 wedges	1 wedge	24 wedges
163750	Sweet Potatoes with Maple Seasoning, warmed	4 oz.	6 lbs.
Recipe	Mango Sauce, warmed	1 ½ flz.	36 flz.
Recipe	Paprika Oil	¼ flz.	6 flz.
562696	GFS Fresh Chives, sliced on the bias	1 tsp.	½ cup

## Preparation Instructions

*Wash hands. Wash all fresh produce under cool, running water. Drain well.* Trim and remove silver skin from the pork loin. Slice into 10-oz. portions. Combine the Jamaican jerk and cinnamon-maple spices and sprinkle them on the pork loin and orange wedge. Char-grill the pork loin to desired doneness. *CCP: Final internal cooking temperature must reach a minimum of 155°F, held for a minimum of 15 seconds.* Caramelize the orange on a heated flat-grill. Place the sweet potatoes on a warm serving plate. Place the pork next to the potatoes. Drizzle the mango sauce and paprika oil on the plate around the pork and potatoes. Place the orange wedge on the plate and sprinkle with sliced chives.

## Mango Sauce

Yield: 56 oz.

Item Code	Description	Amount
120750	GFS Mango Chunks, thawed	2 lbs.
261564	Hearthstone Classics® Chicken Broth	3 cups
229560	Trade East Lime-Pepper Seasoning	2 tsp.

## Preparation Instructions

*Wash hands.* Combine all ingredients in a food processor fitted with a steel blade. Purée until smooth. Place the mango purée in a saucepan and bring to a boil. Reduce heat and simmer for 5 minutes, then cool. Transfer to a covered container, label date, and refrigerate until needed, for up to 4 days. *CCP: Product's internal temperature must drop from 140°F to 70°F within 2 hours, and from 70°F to 40°F within an additional 4 hours. CCP: Refrigerate at 41°F, or below.*

## Paprika Oil

Yield: 16 flz.

Item Code	Description	Amount
225002	Trade East Spanish Paprika	2 Tbsp.
292702	GFS Vegetable Salad Oil	2 cups

## Preparation Instructions

*Wash hands.* Place the paprika in a small saucepan. Warm over medium heat, just until the paprika becomes fragrant. Do not allow the paprika to darken. Add the vegetable salad oil and whisk until thoroughly blended. Continue to heat the mixture over medium heat until the oil begins to bubble around the edges. Strain through several layers of cheesecloth. Transfer to a covered container, label date, and refrigerate until needed, for up to 7 days. *CCP: Product's internal temperature must drop from 140°F to 70°F within 2 hours, and from 70°F to 40°F within an additional 4 hours. CCP: Refrigerate at 41°F, or below.*

## Costs

Selling Price	\$7.99	Cost per Portion	\$2.28
Profit	\$5.71	Food Cost	29%

## Dinnerware: Steelite 9" Albalite Monaco Metro Plate