STANDARDIZED RECIPE CARD

RECIPE NAME: _Modified Pork Chops			RECIPE #
NUMBER OF PORTIONS:	4	НС	OTEL USE RECORD REF #S
INGREDIENTS	AMOUNT		PREPARATION
Pork chops	4 each		1. Trim all visible fat from the pork chops
2. Vinegar	approx. 1	cup	Marinate pork chops in vinegar & spices 3.Spray the frying pan with Pam spray and heat over medium heat 4. Add pork chops and cook until they reach an internal temperature of 165 degr
3. Adobo	0.25	teaspoon	
4. Sazon	1	packet	
5. Pam spray	spray to coat		
			1
			1
			1
			1
			-
			-
			-
			1
			1

rees