STANDARDIZED RECIPE CARD

Pork Chops			RECIPE #			
NUMBER OF PORTIONS:			HOTEL USE RECORD REF #S			
INGREDIENTS	AMOUNT	UNIT	PREPARATION			
1. Vinegar	aprox. 1	cup	In a casserole dish, add the vinegar and seasoning			
2. Sazon	1	Packet	2. Marinate the pork chops in the mixture			
3. Adobo	to taste		3. Add oil to a frying pan and heat			
4. Pork Chops	4	each	4. Add pork chops and fry until an internal temp. of 165 degrees			
5. Olive oil	0.5	cup	5. Season to taste with adobo and serve			
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