BBQ Pork Loin

Servings | 25

Ingredients

48 oz. BBQ sauce (pick your –

3/4 cup favorite or use the recipe below)

7 lbs. Pork tenderloins

(3/4–1 lb. each)

Make your own BBQ sauce recipe:

31/3 cup ketchup

2 1/4 cup apple cider vinegar

11/4 cup maple syrup

1/2 cup Dijon mustard

1/4 cup Worcestershire sauce

- Pre-heat oven to 425 degrees F.
- Place pork on a rack in a shallow roasting pan.
 Spoon 2 cups of the sauce over the pork.
- Bake, uncovered for 45—55 minutes or until a thermometer reads 160 degrees F. While the pork is cooking, gradually apply the remaining sauce.
- Let the pork stand for 5 minutes before slicing into 1 inch thick round slices.





BBQ Tofu

Servings

5

Ingredients

1 - 14 oz. extra-firm tofu

package

3/4 cup **BBQ** sauce 1 tbsp. vegetable oil

- Press tofu with a heavy dish or pan and let sit for 15-20 minutes to drain.
- Cut the tofu into 1-inch squares/rectangles.
- Pour oil into a skillet. Fry tofu on medium heat for 5 minutes until it starts to brown.
- Add the BBQ sauce and turn up the heat to medium-high heat. Flip over the tofu several times while it cooks.
- Lower heat and let the tofu simmer for 5–10 minutes or until it gets crispy.





Roasted Potatoes

Servings 25

Ingredients

7 lbs. gold potatoes

1/3 cup olive oil

1 tbsp. garlic powder

1/2 tbsp. salt

1/2 tbsp. pepper

- Pre-heat oven to 425° F.
- Scrub potatoes (do not peel them). Dice into 1 inch cubes.
- Toss the potatoes with oil and spices.
- Place on a baking sheet and bake for 30—35 minutes until browned and tender.





Broccoli Salad

Servings 30

Ingredients

6 heads fresh broccoli,

chopped

1 red onion, diced

11/2 cups raisins

2 cups sliced almonds3 cups mayonnaise

1/2 cup granulated sugar1/4 cup white wine vinegar

- After cutting vegetables into bite-sized pieces, combine with the raisins and almonds.
- To prepare the dressing, mix the mayo, sugar and vinegar together until smooth. Stir into the salad, let chill and serve.





Shopping List

Servings 30

Please use this grocery list to plan for your meal!
We will supply the following ingredients: oil, flour, butter, salt, pepper, sugar, baking soda/powder, eggs, vinegar (apple cider and balsamic) and all of the spices found in your recipe.

6 heads	fresh broccoli
1	red onion
7 lbs	gold potatoes
1 - 10 oz. package	raisins
1 - 12 oz. package	sliced almonds
1- 30 oz. jar	mayonnaise
1 - 12 oz. bottle	white wine vinegar
48 oz .	BBQ Sauce (pick your favorite or use the recipe on the menu—if making your own, please provide the ingredients)
7 lbs	pork tenderloin
1 - 14 oz. package	tofu, extra firm



