

Roasted Rack of Pork

Center-of-the-Plate Recipe Suggestion

Serves: 6

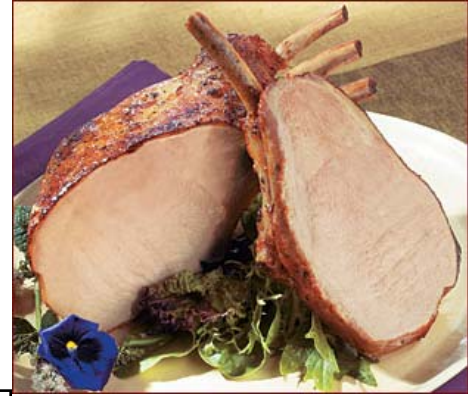
Ingredients

- 1 White Marble Farms Rack of Pork, chine bone removed
- 2 cloves garlic, peeled
- 2 teaspoons coarsely ground black pepper
- 1 Tablespoon Kosher Salt

Directions:

Trim excess fat from pork loin and trim rib bones of all extra meat. (This is called 'frenching' the bones. Cut garlic cloves in half and rub over all surfaces of loin, sprinkle loin generously with salt and black pepper.

Place rack of pork, bones up, on rack in shallow roasting pan. Place in preheated 350°F. oven and roast for 1 to 1 1/2 hours, about 18 to 20 minutes per pound, until meat thermometer inserted in center of loin eye reads about 155°F. Remove rack from oven, let rest about 10 minutes. Cut between rib bones to serve.



Chef's Recipe of the Week

Sysco San Francisco Inc

510 226-3000

Roasted Rack of Pork

Serves - 6 for \$90.00

	Plate/Serving	Total	%
Price:	\$15.00	\$90.00	
Cost:	\$5.10	\$30.58	33.97
Profit:	\$9.90	\$59.42	66.03

SUPC	S	Description	Brand	Seq	Qty	Type	Unit Cost
6651020		GARLIC WHL PLD	SYS NAT	1	1.00	OZ	\$0.22
6040760	S	SALT KOSHER	SYS CLS	2	1.00	TB	\$0.00
5229356	S	SPICE PEPPER BLACK TABLE GRND	IMP/MCC	3	1.00	TB	\$0.04
2590032		PORK LOIN RACK C/C 8RIB	WTMRBLS	4	0.50	EA	\$60.62