



Tonight's Special is...

Boneless Pork Loin
Roasted with Wasabi-Maple Glaze

This unique flavor-pairing is bold and exciting, exactly what people crave today. Think of it as a contemporary honey-mustard. It is a perfect complement to the mellow flavor of pork and since pork loin is a better value than ground beef this week; you might just as well take advantage of the potential profitability.

Serve it with "Make-Your-Own-Mashers". An easy up-sell of a 4oz portion of Lamb Weston ready-made mashed potatoes and each customer can choose from your chef's available gourmet toppings. Try real bacon, crumbled blue cheese or shaved Asiago cheese to name a few.

Menu Applications

1 (4lb.) boneless pork loin roast	#1490	\$2.05/lb. or \$1.03/8oz. serving
3 Tbs. Wasabi Powder	#12839	\$0.30
½ Cup Pure Maple Syrup	#35189	\$0.59
1 ½ Tbs. Butter	#8908	\$0.07
4oz. Lamb Weston Mashed Potatoes	#12158	\$0.23
Salt and Pepper	#34277 & #34278	
1 cup White Wine		

Tonight's Savings

Portion Cost: \$2.32
 Suggested Sell: \$9.99
 Food Cost: 23%
 Profit Dollars: \$7.67

Season pork loin with salt and pepper and sear in a hot pan to brown on all sides then place on a roasting rack with a pan to catch drippings. In a separate pan, melt the butter and stir in wasabi to make a paste, add maple syrup and cook on low for 5 minutes until wasabi is dissolved. Baste the pork loin with glaze and place in a 400° F oven. Roast pork for about one hour or until an instant read thermometer reads 140° F. Remove roast from the oven and let rest before carving. Add the wine to the pan and over a medium flame scrape off the bits and drippings using a whip to make the pan juice for serving with the sliced pork.

As of May 24, 2011 the U.S. Department of Agriculture (USDA) is updating its recommendation for safely cooking whole cuts of pork to 145° F as a safe doneness for pork, as measured with a food thermometer placed in the thickest part of the meat, then allowing the meat to rest for three minutes before carving.