

# DEFROST • HEAT • SERVE



## Product Sheet



### Chamorro Huérfano (Orphan Chamorro)

**COOKED PORK MEAT, READY TO SERVE**  
Just defrost, heat and serve.  
Meat fully cooked



#### Ingredients:

- Pork Meat
- Orange juice
- Vinegar
- Onion
- Canola vegetable oil
- Achiote
- Garlic
- Salt
- Cumin
- Spice

\* Approximate weight  
per chamorro piece  
2.20 lb

#### Garnishes:

1. Corn tortillas
2. Deflected purple onion
3. Red or green habanero sauce
4. Avocado

#### Product characteristics:

1. High vacuum packing. 2. Frozen at -10 degrees
3. Expiration date is 7 months after the date of packaging. KEEP FROZEN.
4. Once the product is opened, consume in its entirety in the next 5 day.
5. Once you receive the product keep it frozen if it's not consumed right away.
6. Meat fully cooked to high standards of sanity. Meat seasoned and ready to consume.

#### How to defrost the product:

A. AMBIENT TEMPERATURE - Defrost time of 20 minutes  
Without removing the product from its original packaging, place it in a container with little COLD water and leave it defrosting at room temperature. Once thawed, heat according to specifications suggested.

B. REFRIGERATION  
One day before serving, place the product in its original packaging in refrigeration. Once defrosted, heat according to specifications suggested.

## Suggestions for heating:



PORKLUNCH

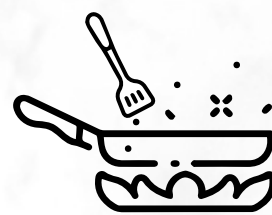
#### CONVENTIONAL OVEN SUGGESTED 🔥🔥

1. Defrost according to the suggested indications.
2. Preheat the oven to 150 degrees, then place the **CHAMORRO** in a refractory and pour **HALF CUP OF WATER** over the meat (suggested amount).
3. Heat the meat to 150 degrees for 40 minutes or until the desired temperature is reached.
4. Pour Pibil sauce over the meat before serving.
5. Accompany with the garnishes of your choice

**TIP.** To use all the marinade in the package, you can place half a cup of water (water used to heat the chamorro) in the bag of original packaging, shake and pour it over the meat before placing it inside the oven.

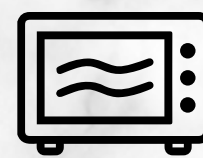


Oven



Frying Pan

1. Defrost according to the suggestions.
2. Place the CHAMORRO in the pan and pour **HALF CUP OF WATER** (suggested amount), over the meat.
3. Heat the meat over fire medium-low for 20 minutes and preferably cover until reaching the desired temperature. Constantly check the stew to prevent it from sticking into the pan.
4. Bathe it with the Pibil sauce while it is heating and before serving..



Microwave

1. Defrost according to the suggestions.
2. Place the chamorro in a microwave-safe container and pour **HALF CUP OF WATER** (suggested amount), over the meat. Preferably cover it with a microwave lid to avoid splatters.
3. Heat at medium temperature for 8 to 10 minutes or until reaching the desired temperature. Preferably cover it with a microwave lid to avoid splatters.
4. Bathe it with the Pibil sauce before serving.
5. Accompany with the garnishes of your choice