

# DEFROST • HEAT • SERVE

## Product Sheet



## GROUND PORK

*prepared for meatloaf, meatballs, mincemeat*

PREPARED GROUND PORK, READY TO COOK



### Ingredients

- Pork ground meet
- Ground bread
- Onion
- Parsley
- Bacon
- Peach (according to season)
- Pineapple (according to season)
- Mango (according to season)
- Spices

### Product characteristics

1. High Vacuum packed
2. Expiration date is 8 months after the date of packaging. KEEP FROZEN
3. Once the product is opened, consume in its entirety in the next 5
4. Once you receive the product keep it frozen if it's not consumed right away
5. Raw, seasoned, ready-to-grill meat

**IMPORTANT NOTE:** The consistency of pork is less firm than beef, Pork Shop® Ground Beef does not contain preservatives or any other ingredient that is not suggested on the label.

### How to defrost the product

**A. AMBIENT TEMPERATURE**  
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.

**C. MICROWAVE**  
Place the product in its original packaging inside the microwave, select the "defrost" function and follow the instructions in your microwave.

## Cooking tips



PORKLUNCH

### SUGGESTED

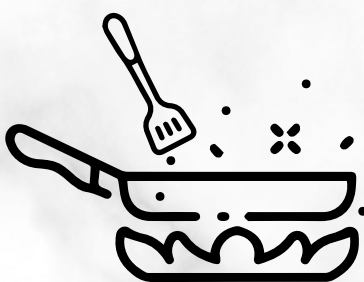
Defrost the meat according to the suggested indications, preheat an anti-shake pan until reaching a medium / low temperature. Add a little cooking spray and place the meat depending on the stew

**MINCEMEAT** - Add the Pork Shop® Ground Pork to the pan, if you wish you can add worcestshire source with the spatula stir the meat until it is completely cooked, to taste, you can add beef ground meat 50/50 to combine flavors.

**MEATBALLS** - Place the Pork Shop® Ground Pork in a bowl and add egg and breadcrumbs to taste, form the meatballs of the desired size and fry them. Later add to the sauce of your liking to finish cooking and serve.

**HAMBURGERS** - Place the Pork Shop® Ground Pork in a bowl adding egg and ground bread to taste, form the hamburgers of the desired thickness and size, reserve. Preheat a non-stick frying pan to a medium / low temperature, if you want to add a little cooking spray and fry the hamburgers on both sides, then cover them to ensure the meat is completely cooked for 8 to 10 minutes or until the desired term is reached, serve accompanied by bread, rolls, salad and typical condiments to dress burgers.

You can combine Pork Shop ground pork with 50% ground beef for consistency and flavor.



FRYING PAN



Grill

Defrost the meat according to the suggested indications, preheat the grill until reaching a medium / low temperature. Add enough cooking spray and place the meat,

**HAMBURGERS** - Place the Pork Shop® Ground Pork in a bowl adding egg and breadcrumbs to taste and suggested, form the hamburgers of the desired thickness and size, reserve. Make sure that the grills ARE KEPT AT A MEDIUM-LOW TEMPERATURE, to avoid the meat can stick to the grills, undoing them, fry the hamburgers on both sides and cover the meat for 8 to 10 minutes or until the desired doneness is reached, taking care when turn them over, serve with bread, rolls, salad and typical condiments for dressing burgers.

TIPS:

1. You can add bacon on the edges of the burger to give it more flavor.
2. Supplemented with Pork Shop® Carolina Gold Sauce to elevate meat flavor