HAMBURGER STEAK WITH GRAVY-USDA (BRIGGS)

MEAL COMPONENT CONTRIBUTION:
2 oz. eq. meat/meat alternate
NUMBER OF PORTIONS: 100 **SIZE OF PORTION:** 1 patty
RECIPE HACCP PROCESS: #2 - Same day service

MEAT/MEAT ALTERNATE

INGREDIENT	MEASURE (FOR 100 SERVINGS)
Beef Pattie, Broiled, 2 oz. eq., USDA Foods, #110322	100 patties
Gravy Mix, Brown, #2505	1 packet
Water, Municipal, Mississippi	1 gallon

DIRECTIONS

1. Cook the hamburger patties according to package and/or case directions.
   Shingle 50 hamburger patties in a full size 2½ inch pan. For 100 servings, use 2 full-size 2½ inch pans.
   CCP: Heat to 135 degrees F or higher for 15 seconds at the completion of the cooking process. If manufacturer instructions on package or case have a higher temperature, follow those recommendations.
2. Prepare the brown gravy according to package directions.
3. Pour 2 quarts of gravy over the hamburger patties in each steamtable pan.
4. Serve the hamburger steaks immediately, or cover and place in holding warmer until ready for service.
   CCP: Hold and maintain the product at a minimum of 135 degrees F or higher. Check temperature every 30 minutes.
5. Portion 1 patty and 1 ounce brown gravy per serving. Each portion provides 2 oz. eq. meat/meat alternate.
   CCP: Hold and maintain the product at a minimum of 135 degrees F or higher. Check temperature every 30 minutes. Leftovers should be covered, labeled and dated. Quick chill within 2 hours to 70 degrees F or lower and from 70 to 41 degrees F within an additional 2 hours.

NUTRIENTS PER SERVING

Calories	143	Dietary Fiber	1.00 g	Sodium	425.00 mg	Sat. Fat	3.32 g
Carbohydrates	5.59 g	Protein	11.00 g	Total Fat	8.32 g	Trans Fat	0.00 g