MEAL COMPONENT CONTRIBUTION:
2 oz. eq. meat/meat alternate, 2 oz. eq. whole grains

NUMBER OF PORTIONS: 50
SIZE OF PORTION: 1 sandwich

RECIPE HACCP PROCESS: #2 - Same day service

INGREDIENT | MEASURE (FOR 50 SERVINGS)
--- | ---
Beef, Ground, 80/20, #1001 | 10 pound(s)
Water, Boiling, Municipal | 1 1/4 quart(s)
Base, Beef, Low Sodium, #2500 | 2 tablespoon(s)
Onions, Frozen, Diced, #1610 | 8 ounce(s)
Celery, Fresh, Diced, #4005 | 8 ounce(s)
Garlic Powder, #2709 | 1/2 teaspoon(s)
Catsup, Tomato, Bulk, #2241 | 1 pound(s) + 2 ounce(s)
Paste, Tomato, #10 Can, #2825 | 10 ounce(s)
Vinegar, White, Bulk, #2260 | 1/2 cup(s)
Sugar, Brown, #2024 | 2 tablespoon(s)
Mustard, Powder, Dry, #2712 | 1 tablespoon(s)
Pepper, White, Ground, #2720 | 1 teaspoon(s)
Pepper, Red or Cayenne, Ground, #2719 | 1/4 teaspoon(s)
Bun, Hamburger, WGR, #1228 | 50 bun(s)

DIRECTIONS
1. **BBQ BEEF:**
   - Brown ground beef and drain. Press draining beef to remove excess fat. After draining ground beef, continue cooking.
   - Stir beef base into boiling water. Stir until the beef base dissolves. Use in recipe immediately.
   - Combine beef, onions, celery, garlic powder, catchup, tomato paste, vinegar, brown sugar, dry mustard powder, white pepper, cayenne pepper with stock. Bring to boil. Reduce heat and simmer, uncovered, for 10 - 15 minutes, stirring frequently.

   **CCP:** Heat to 160 degrees F or higher for 15 seconds at the completion of the cooking process.

2. **SANDWICH ASSEMBLY**
   - Place 24 bottom portions of hamburger bun on bun pan, 4 down and 6 across.
   - Portion ½ cup (#8 scoop or 4 ounce spoodle) of BBQ beef onto bottom half of bun.
   - Replace bun top.

   Place sandwich in a steamtable pan (12” x 20” x 2½”) lined with pan liners. Cover with aluminum foil. Cut holes in aluminum foil and place in warmer until ready for service. Prepare in batches to maintain quality.

   **CCP:** Hold and maintain product at a minimum temperature of 135 degrees F. Check temperature every 30 minutes.
DIRECTIONS
3. Portion one bun with BBQ beef per serving. Each portion provides 2 oz. eq. meat/meat alternate and 2 oz. eq. whole grains.

   CCP: Hold and maintain product at a minimum temperature of 135 degrees F. Check temperature every 30 minutes. Leftover meat mixture and buns that have not been combined should be covered, labeled, and dated. Quick chill BBQ beef within 6 hours to 41 degrees or lower.

PRODUCTION NOTES
Use USDA Foods products when available. Refer to USDA FNS Food Buying Guide for School Meal Programs for quantities to purchase if recipe is altered. If changes are made in ingredients, check crediting information and re-calculate the nutrition analysis. "Culinary Techniques for Healthy School Meals: Preparing Meats" provides seasoning and serving ideas for sandwiches.

Prepare only what can be served in a 30 minute period to maintain quality.

Two quarts of BBQ Sauce (item #287) combined with 1¾ tablespoon of Creole Spice Blend (item #563) may be used instead of the prepared BBQ sauce in this recipe; however, nutrient analysis will need to be re-calculated.

NUTRIENTS PER SERVING

<table>
<thead>
<tr>
<th>Nutrient</th>
<th>Amount</th>
</tr>
</thead>
<tbody>
<tr>
<td>Calories</td>
<td>334</td>
</tr>
<tr>
<td>Carbohydrates</td>
<td>32.40 g</td>
</tr>
<tr>
<td>Protein</td>
<td>17.07 g</td>
</tr>
<tr>
<td>Total Fat</td>
<td>15.57 g</td>
</tr>
<tr>
<td>Sat. Fat</td>
<td>5.11 g</td>
</tr>
<tr>
<td>Trans Fat</td>
<td>0.00 g</td>
</tr>
<tr>
<td>Sodium</td>
<td>509.00 mg</td>
</tr>
</tbody>
</table>

ILLUSTRATED PRESENTATION OF BBQ BEEF BURGER

1. 1 serving of BBQ Beef Burger