

SLOPPY JOE ON A BUN

MEAL COMPONENT CONTRIBUTION:

2 oz. eq. meat/meat alternate, 2 oz. eq. whole grains, and 1/8 cup red/orange vegetable

NUMBER OF PORTIONS: 50 **SIZE OF PORTION:** 1 sandwich

RECIPE HACCP PROCESS: #2 - Same day service



MEAT/MEAT ALTERNATE : WHOLE GRAINS : VEGETABLES
(RED/ORANGE)

INGREDIENT	MEASURE (FOR 50 SERVINGS)
Beef, Gound, 80/20, #1001	8 pounds + 10 ounces
Onions, Frozen, Diced, #1610	1 1/4 cups
Garlic Powder, #2709	1 tablespoon
Paste, Tomato, #10 Can, #2825	1 3/4 cups
Catsup, Tomato, Bulk, #2241	1 3/4 cups
Water, Municipal, Mississippi	2 cups
Vinegar, White, Bulk, #2260	1 cup + 2 tablespoons
Mustard, Powder, Dry, #2712	2 tablespoons
Pepper, Black, Ground, #2718	1 tablespoon
Sugar, Brown, #2024	1/4 cup
Bun, Hamburger, WGR, #1228	50 buns

DIRECTIONS

1. Brown the ground beef and drain it. Press the draining beef to remove the excess fat. After draining the ground beef, return it to the pan to continue cooking.
2. Add the onions and granulated garlic. Cook them for 5 minutes. Add the tomato paste, ketchup, water, vinegar, dry mustard, pepper, and brown sugar. Mix the ingredients well and simmer them for 25 - 30 minutes.
CCP: Heat to 155 degrees F or higher for 17 seconds at the completion of the cooking process. If the manufacturer instructions on the package or case have a higher temperature, follow those recommendations.
3. Pour 10 pounds 12 ounces (1 gallon) of the ground beef mixture into each steamtable pan (12" x 20" x 2½"). For 50 servings, use 1 pan. Assemble sandwiches immediately or place the meat sauce in the warmer until ready to assemble the sandwiches.
CCP: Hold and maintain product at a minimum temperature of 135 degrees F. Check temperature every 30 minutes.
4. SANDWICH ASSEMBLY:
 - Place 24 bottom parts of hamburger buns on each sheet pan, 4 down and 6 across.
 - Portion 1/3 cup (#12 scoop) of the ground beef mixture onto the bottom half of each roll.
 - Cover with the top part of the bun.
 - Sandwiches may also be wrapped in deli paper, waxed paper, foil sheets, plastic wrap or placed in sandwich bags.
 - Place each sandwich in a steamtable pans (12" x 20" x 2½") lined with pan liners.
 - Prepare the sandwiches in batches to maintain quality.

Serve immediately, or cover the pan with lid, foil or plastic wrap. If foil or plastic wrap is used, cut holes in it to allow steam to escape. Place the pan in warmer until ready for service.

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DIRECTIONS

- Portion 1 sandwich per serving. Each portion provides 2 oz. eq. meat/meat alternate, 2 oz. eq. whole grains, and 1/8 cup red/orange vegetable.

CCP: Hold and maintain the product at a minimum temperature of 135 degrees F or higher. Check temperature every 30 minutes. Unassembled leftovers should be covered, labeled, and dated. For best quality, assembled sandwiches should be discarded. Quick chill within 2 hours to 70 degrees F or lower and from 70 to 41 degrees F or lower within an additional 4 hours.

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" provides seasoning and serving ideas for sandwiches.

SERVING NOTES

Alternate serving instructions: Sandwiches can be assembled on the service line.

NUTRIENTS PER SERVING

Calories	325	Dietary Fiber	3.60 g	Sodium	481.11 mg	Sat. Fat	4.41 g
Carbohydrates	35.64 g	Protein	15.53 g	Total Fat	13.67 g	Trans Fat	0.00 g

ILLUSTRATED PRESENTATION OF SLOPPY JOE ON A BUN

1.



1 serving of Sloppy Joe on a Bun