

BBQ BEEF BURGER

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

MEAT/MEAT ALTERNATE : WHOLE GRAINS

INGREDIENT	MEASURE (FOR 50 SERVINGS)
Beef, Gound, 80/20, #1001	10 pounds
Base, Beef, Low Sodium, #2500	1 tablespoon + 2 teaspoons
Water, Boiling, Municipal	1 quart + 1 cup
Onions, Frozen, Diced, #1610	1 cup
Celery, Fresh, Diced, #4005	1 3/4 cups
Garlic Powder, #2709	1/2 teaspoon
Catsup, Tomato, Bulk, #2241	2 cups
Paste, Tomato, #10 Can, #2825	1 cup
Vinegar, White, Bulk, #2260	1/2 cup
Sugar, Brown, #2024	2 tablespoons
Mustard, Powder, Dry, #2712	1 tablespoon
Pepper, White, Ground, #2720	1 teaspoon
Pepper, Red or Cayenne, Ground, #2719	1/4 teaspoon
Bun, Hamburger, WGR, #1228	50 buns

DIRECTIONS

1. Thaw the frozen ground beef and chopped onions in the refrigerator. Drain the onions thoroughly on the day of assembly. Thaw the hamburger buns according to package directions.
CCP: Cover and hold under refrigeration (41 degrees F or lower) until ready for service.
2. BBQ BEEF:
 - Brown the ground beef. Then drain it by pressing the beef using a utensil to remove excess fat. After draining the ground beef, continue cooking it.
 - Combine the beef base with boiling water. Continue to stir until all of the beef base dissolves. Set the broth aside for use later in the recipe.
 - Combine the onions with the beef. Then add the celery, garlic powder, catsup, tomato paste, vinegar, brown sugar, dry mustard powder, white pepper, cayenne pepper, and the beef stock.
 - Bring the mixture to a boil.
 - Reduce the heat and simmer the mixture, uncovered, for 10 - 15 minutes, stirring frequently.

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.

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DIRECTIONS

3. SANDWICH ASSEMBLY

- Place 24 bottom portions of the hamburger bun on sheet pans, 4 down and 6 across.
- Portion ½ cup (#8 scoop or 4 ounce spoodle) of BBQ beef onto the bottom half of each bun.
- Cover the BBQ Beef with the top portion 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 steamtable pans (12" x 20" x 2½") lined with pan liners.
- Prepare in batches to maintain quality.

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

CCP: Hold and maintain the product at a minimum temperature of 135 degrees F or higher.

4. Portion one sandwich per serving. Each portion provides 2 oz. eq. meat/meat alternate and 2 oz. eq. whole grains.

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. 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. Leftover assembled sandwiches do not have good quality when reheated. For best quality, assembled sandwiches should be discarded.

PRODUCTION NOTES

- Thaw the frozen ground beef and chopped onions in the refrigerator overnight. Drain onions thoroughly on the day of assembly. Thaw hamburger buns according to package directions.
- Two quarts of BBQ Sauce (order guide item #2220) combined with 1¾ tablespoon of Creole Spice Blend (order guide item #2736) may be used for every 50 portions, instead of the prepared BBQ Sauce in this recipe.
- See MRS Recipe #4080.2 for a recipe that uses beef crumbles, instead of ground beef.
- Use USDA food products when available.

SERVING NOTES

- Alternate serving instructions: BBQ Beef Burgers can be assembled on the service line.
- Prepare BBQ Beef Burgers for just-in-time service. Batch cook: Prepare only what can be served in a 30-minute period to maintain maximum quality.

PURCHASING GUIDE

- Refer to USDA FNS Food Buying Guide for School Meal Programs and/or the item's product formulation statement for quantities to purchase if the recipe is altered.
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MISCELLANEOUS NOTES

If changes are made in ingredients, check the crediting information and re-calculate the nutrition analysis.

NUTRIENTS PER SERVING

Calories	345	Dietary Fiber	2.18 g	Sodium	434.00 mg	Sat. Fat	5.11 g
Carbohydrates	33.43 g	Protein	17.00 g	Total Fat	15.56 g	Trans Fat	0.00 g

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ILLUSTRATED PRESENTATION OF BBQ BEEF BURGER

1.



1 serving of BBQ Beef Burger