

BEEF STEAK WITH GRAVY (2½ OZ. EQ.)-BRIGGS

MEAL COMPONENT CONTRIBUTION:

2½ oz. eq. meat/meat alternate

NUMBER OF PORTIONS: 100 SIZE OF PORTION: 1 steak

RECIPE HACCP PROCESS: #2 - Same day service



MEAT/MEAT ALTERNATE

INGREDIENT	MEASURE (FOR 100 SERVINGS)
Beef Steak Burger, 3 oz., #1005	100 beef steak burgers
Gravy Mix, Brown, #2505	1 packages
Water, Municipal, Mississippi	1 gallons
Pan Release Spray, Vegetable Oil, #2514	10 second spray

DIRECTIONS

1. Cook the hamburger patties according to case/package directions.
Shingle 50 hamburger patties in each 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 the manufacturer instructions on the package or case have a higher temperature, follow those recommendations.
2. Prepare brown gravy according to package directions.
3. Spray steamtable pans with food release spray.
4. Pour 2 quarts of the brown gravy over hamburger patties in each steamtable pan.
5. Serve the hamburger patties immediately, or cover and place in holding warmer until ready for service.
CCP: Hold and maintain product at a minimum temperature of 135 degrees F. Check temperature every 30 minutes.
6. Portion 1 patty and 1 ounce brown gravy per serving. Each portion provides 2½ 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	252	Dietary Fiber	0.10 g	Sodium	753.00 mg	Sat. Fat	8.52 g
Carbohydrates	3.19 g	Protein	15.00 g	Total Fat	19.82 g	Trans Fat	0.00 g