## 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 $\mathbf{1 0 0}$ SERVINGS) |
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| 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 $21 / 2$ inch pan. For 100 servings, use 2 full-size $21 / 2$ 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 |

