BBQ BEEF BURGER (WITH BC)

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)
Pan Release Spray, Vegetable Oil, #2514	10 second spray
Beef Crumbles, #100134	8 pounds , thawed and chopped
Water, Municipal, Mississippi	1 1/4 quart
Base, Beef, Low Sodium, #2500	1 tablespoon + 2 teaspoons
Onions, Frozen, Diced, #1610	1 cup
Celery, Fresh, Diced, #4005	1 3/4 cups
Garlic Powder, #2709	1 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. BBQ BEEF:
   - Spray braising pan with pan release spray. Add the thawed beef crumbles. Do not use frozen beef crumbles in recipes.
   - Combine the beef crumbles, onions, celery, garlic powder, catchup, tomato paste, vinegar, brown sugar, dry mustard powder, white pepper, cayenne pepper, and stock.
   - Bring the mixture to a boil.
   - Reduce the heat and simmer, uncovered, for 10 - 15 minutes, stirring frequently.

   CCP: Heat to 165 degrees F or higher for 15 seconds at the completion of the cooking process. If the manufacturer's instructions on the package or case have a higher temperature, follow those recommendations.

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2. SANDWICH ASSEMBLY
   - Place 24 bottom portions of 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 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 immediately, or cover the pans 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.

   CCP: Hold and maintain the product at a minimum temperature of 135 degrees F until ready for service

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 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: 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.

SERVING NOTES

Alternate serving instructions: BBQ Beef Burgers can be assembled on the service line.

NUTRIENTS PER SERVING

Calories	322	Dietary Fiber	5.65 g	Sodium	671.83 mg	Sat. Fat	4.46 g
Carbohydrates	38.95 g	Protein	18.90 g	Total Fat	11.01 g	Trans Fat	0.00 g