

# 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, Boiling, Municipal	1 quart + 1 cup
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. Thaw the frozen beef crumbles and chopped onions in the refrigerator. Drain the the onions thoroughly on the day of assembly. Thaw hamburger buns according to the package directions.

CCP: Cover and hold under refrigeration (41 degrees F or lower) until ready for service.

2. BBQ BEEF:

- Spray a braising pan with pan release spray.
- Add the thawed beef crumbles to the braising pan. Do not use frozen beef crumbles in recipes.
- Combine the beef base with boiling water. Stir until all of the beef base dissolves. Set the broth aside for use later in the recipe
- Combine the onions with the beef crumbles. Add the celery, garlic powder, catsup, tomato paste, vinegar, brown sugar, dry mustard powder, white pepper, cayenne pepper, and beef 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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## DIRECTIONS

### 3. 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 mixture 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 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 beef crumbles and chopped onions in the refrigerator. Drain onions thoroughly on the day of assembly. Thaw the 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) for every 50 servings may be used instead of the prepared BBQ Sauce in this recipe.
- See MRS Recipe #4080 for a recipe that uses ground beef, instead of beef crumbles.
- 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

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

## MISCELLANEOUS NOTES

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

## NUTRIENTS PER SERVING

Calories	324	Dietary Fiber	4.40 g	Sodium	632.40 mg	Sat. Fat	4.48 g
Carbohydrates	37.88 g	Protein	18.80 g	Total Fat	11.03 g	Trans Fat	0.00 g