

BREADED STEAK WITH BROWN GRAVY-BRIGGS

MEAL COMPONENT CONTRIBUTION:

2 oz. eq. meat/meat alternate, 1 oz. eq. whole grain

NUMBER OF PORTIONS: 100 **SIZE OF PORTION:** 1 patty**RECIPE HACCP PROCESS:** #2 - Same day service

MEAT/MEAT ALTERNATE : WHOLE GRAINS

| INGREDIENT | MEASURE (FOR 100 SERVINGS) |
|--|----------------------------|
| Pan Release Spray, Vegetable Oil, #2514 | 10 second spray |
| Beef Steak, Breaded, WGR, 3.5 oz., #1004 | 100 patties |
| Gravy Mix, Brown, #2505 | 2 packages |
| Water, Municipal, Mississippi | 2 gallons |

DIRECTIONS

1. Cook the breaded beef patty according to package directions. After heating to the correct temperature, place 50 in a full-size 2½ inch deep pan. For 100 servings, use 2 steamtable pans.
CCP: Heat to 135 degrees F or higher for 15 seconds at the completion of the cooking process. If the manufacturers instructions on package or case have a higher temperature, follow those recommendations.
2. Prepare the brown gravy according to package directions.
3. Pour 1 gallon of gravy over the beef patties in each steamtable pan.
4. Serve the breaded beef steaks immediately, or cover and place in a warmer until ready for service. If aluminum foil is used as a cover, cut holes in aluminum foil.
5. Portion 1 patty and 2 ounces brown gravy per serving. One serving provides 2 oz. eq. meat/meat alternate and 1 oz. eq. whole grain.
CCP: Hold and maintain product at a minimum temperature of 135 degrees F. Check temperature every 30 minutes. Discard any leftovers.

NUTRIENTS PER SERVING

| | | | | | | | |
|---------------|---------|---------------|---------|-----------|-----------|-----------|--------|
| Calories | 306 | Dietary Fiber | 3.00 g | Sodium | 808.00 mg | Sat. Fat | 7.25 g |
| Carbohydrates | 22.58 g | Protein | 14.90 g | Total Fat | 17.95 g | Trans Fat | 0.00 g |