

# HAMBURGER STEAK WITH GRAVY-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 100 SERVINGS)
Beef Pattie, Broiled, 2 oz. eq., #1002	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 patties in a 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 package or case have a higher temperature, follow those recommendations.
2.

Prepare the brown gravy according to package directions.
3.

Pour 2 quarts of the 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	172	Dietary Fiber	1.60 g	Sodium	410.00 mg	Sat. Fat	4.76 g
Carbohydrates	5.89 g	Protein	13.10 g	Total Fat	11.32 g	Trans Fat	0.00 g