

# Italian Dunkers

**Yield:** 50 or 100 portions

**Grade:** K-5; 6-8; 9-12

INGREDIENTS	50 SERVINGS		100 SERVINGS		DIRECTIONS
	WEIGHT	MEASURE	WEIGHT	MEASURE	
Don Lee Farms Beef Crumbles CNQ15401 USDA Shredded Mozzarella B037	4.75 # (K-8) 6.25# (9-12) 1.5# (K-8) 3.12# (9-12)		9.4# (K-8) 12.5#(9-12) 3.12# (K-8) 6.25#(9-12)		1. Thaw meat under refrigeration on bottom shelf. Approximately 1-2 days. 2. Wash hands. 3. Put on food service gloves.
Freihofer Bread 7593 WG Breadstick					
Crushed Tomatoes, Angela Mia No Salt added		½ #10can (K-8) ¾ #10can (9-12)		1#10 can (K-8) 1.5 #10cn (9-12)	<b>Cooking Methods for Oven</b> 1. Place thawed beef in a 4" hotel pan. 2. Cover with foil and cook in a preheated oven. (375° standard or 350° convection). Cook approx. 1 hr. for 1 roll meat or 1 ½ hrs. for 2 rolls meat. Cook until internal temperature is a minimum of 165°.
Canned Tomato Paste		2.5 pints (K-8) 3.75 pints (9-12)		1 1/4 qt. (K-8) 2 qt. (9-12)	
Dehydrated Onions		½oz (K-8) 1oz (9-12)		1oz. (K-8) 2 oz. (9-12)	
Beef Base Low sodium		K-8 9-12 .5oz 1oz		K-8 9-12 1oz. 2	<b>Once Meat is cooked:</b> 1. Add remaining ingredients. Mix well. Simmer for 1 hour. Cook to a minimum temperature of 165°.
Brown Sugar		¼ cup 1/3 cup		½ cup ¾ cup	
Garlic Powder		¼ cup 1/3 cup		½ cup ¾ cup	
Chili Powder		3 tsp. 1¼Tbsp		1Tbsp 2 Tbsp	
Oregano		3 tsp. 1¼Tbsp		1½ Tbsp 3Tbsp	
Parsley Flakes		3 tsp. 1¼Tbsp		1½ Tbsp 3Tbsp	
Basil, Ground		3 tsp. 1¼Tbsp		1½ Tbsp 3Tbsp	2. Put on serving gloves. Using a 4oz. ladle, serve ½ cup meat mixture. Top with ½ oz (K-8) 1 oz (9-12) shredded mozzarella cheese. Serve with 1 (K-5) 2 (9-12) breadstick Hold at 140°.
White Pepper		3 tsp. 1¼Tbsp		1 Tbsp 2 Tbsp	

**Serving Size:** K-5: 2-oz meat/meat alternate; 1.7 oz grain eq.; ¼ cup red vegetable  
 6-8 : 2 oz meat/meat alternate; 3.4 oz grain eq.; ¼ cup red vegetable  
 9-12: 2 oz meat/meat alternate; 3.4 oz grain eq.; ¼ cup red vegetable