

Pasta and Meat Sauce

Meat/Meat Alternate-Vegetable-Grains/Breads

Main Dishes

D-35

Ingredients	50 Servings		100 Servings		Directions
	Weight	Measure	Weight	Measure	
Ground beef (no more than 20% fat)	8 lb 8 oz		17 lb		1. Brown ground beef. Drain. Continue immediately. Add onions. Cook for 5 minutes.
*Fresh onions, chopped OR Dehydrated onions	8 oz OR 1 ½ oz	1 ½ cups OR ¾ cup	1 lb OR 3 oz	2 ½ cups OR 1 ½ cups	
Granulated garlic		1 Tbsp 1 ½ tsp		3 Tbsp	2. Add granulated garlic, pepper, tomato puree, water, salt, parsley, basil, oregano, marjoram, and thyme. Simmer about 1 hour. CCP: Heat to 165° F or higher for at least 15 seconds.
Ground black or white pepper		1 ½ tsp		1 Tbsp	
Canned tomato puree	5 lb	2 qt ½ cup (¼ No. 10 can)	10 lb	1 gal 1 cup (1 ½ No. 10 cans)	
Water		2 qt		1 gal	
Salt		1 Tbsp		2 Tbsp	
Dried parsley		¼ cup		½ cup	
Dried basil		2 Tbsp		¼ cup	
Dried oregano		2 Tbsp		¼ cup	
Dried marjoram		1 Tbsp		2 Tbsp	
Dried thyme		1 ½ tsp		1 Tbsp	
Water		6 gal		12 gal	3. Heat water to rolling boil. Add salt.
Salt		2 Tbsp		¼ cup	
Enriched pasta	4 lb 12 oz	3 qt 3 ½ cups	9 lb 8 oz	1 gal 3 ¾ qt	4. Slowly add pasta. Stir constantly, until water boils again. Cook 10-12 minutes or until tender; stir occasionally. DO NOT OVERCOOK. Drain well. Run cold water over pasta to cool slightly.
					5. Stir into meat sauce.
					6. Divide mixture equally into medium half-steamtable pans (10" x 12" x 4") which have been lightly coated with pan release spray. For 50 servings, use 3 pans. For 100 servings, use 6 pans.
					7. CCP: Hold for hot service at 140° F or higher.
					Portion with 8 oz ladle (1 cup) per serving.

Pasta and Meat Sauce

Meat/Meat Alternate-Vegetable-Grains/Breads

Main Dishes

D-35

Comments:

*See Marketing Guide.

Marketing Guide for Selected Items

Food as Purchased for	50 Servings	100 Servings
-----------------------	-------------	--------------

Mature onions	10 oz	1 lb 4 oz
---------------	-------	-----------

SERVING:

1 cup (8 oz ladle) provides 2 oz equivalent meat/meat alternate, $\frac{3}{4}$ cup of vegetable, and 1 serving of grains/breads.

YIELD:

50 Servings: about 3 medium half-steamtable pans

100 Servings: about 6 medium half-steamtable pans

VOLUME:

50 Servings: about 3 gallons 2 cups

100 Servings: about 6 gallons 1 quart

Edited 2006

Nutrients Per Serving

Calories	322	Saturated Fat	4.38 g	Iron	3.96 mg
Protein	21.23 g	Cholesterol	51 mg	Calcium	43 mg
Carbohydrate	34.24 g	Vitamin A	636 IU	Sodium	310 mg
Total Fat	10.71 g	Vitamin C	5.3 mg	Dietary Fiber	2.9 g