

# Sloppy Joe On Wheat Roll

Grade: K-12

Yield: 50 or 100 portions

<b>INGREDIENTS</b>	<b>50 SERVINGS</b>		<b>100 SERVINGS</b>		<b>DIRECTIONS</b>
	<u>WEIGHT</u>	<u>MEASURE</u>	<u>WEIGHT</u>	<u>MEASURE</u>	
Pierre Beef #9737	8 #		16#		<ol style="list-style-type: none"> <li>1. Sanitize work area with bleach &amp; water solution.</li> <li>2. Wash Hands.</li> <li>3. Put on food service gloves.</li> </ol>
Fresh onions, chopped Granulated garlic Canned tomato paste Ketchup Water White vinegar Dry mustard Ground black or white pepper Brown sugar, packed	10oz.  1# 12oz. 1# 13oz.       2 ¾ oz.	1 2/3 c. 1 Tbsp. 3 c. 2 Tbsp. 3 c. 2 c. 1 c. 2 Tbsp. 2 Tbsp. 1 tsp. ¼ c. 2 Tbsp.	1# 4oz.  3# 8oz. 3# 10oz.       5 ½ oz.	3 1/3 c. 2 Tbsp. 1 qt. 2 ¼ c. 1 qt. 2 c. 1 qt. 2 ¼ c. ¼ c. 2 tsp. ¾ c.	<ol style="list-style-type: none"> <li>4. Defrost meat under refrigeration</li> <li>5. Mix 10 # cooked ground meat with onions and garlic. Cook for 5 minutes. Add tomato paste, ketchup, water, vinegar, dry mustard, pepper and brown sugar. Mix well and simmer for 25-30 minutes. Heat to 165° or higher for at least 15 seconds .</li> <li>6. Pour 10# 12oz. ground beef mixture into steamtable pan. For 50 servings, use 1 pan. For 100 servings, use 2 pans.</li> <li>7. Hot for hot service at 140° F or higher.</li> <li>8. Place buns in hotel pan.</li> </ol>
Hamburger Rolls – Freihofers Wheat Roll#5198 12 per package		50 Rolls		100 Rolls	<b>Serving Instructions</b> <ol style="list-style-type: none"> <li>1 Take bottom of bun and place it on 5 compartment tray.</li> <li>2 Portion with No. 12 scoop (1/3 c.) onto bottom half of each roll. Cover with top half of roll.</li> <li>3 Check temperature of meat during service time. If below 140° remove from line and reheat to 165°.</li> </ol>

**Serving Size:** 1 sandwich provides 2oz. equivalent meat/meat alternate, ¼ c. of vegetables, and 2 servings of grains/breads.