

Sloppy Joe On Wheat Roll

Grade: K-12

Yield: 50 or 100 portions

INGREDIENTS	50 SERVINGS		100 SERVINGS		DIRECTIONS
	WEIGHT	MEASURE	EIGHT MEASURE		
Pierre Beef #9737	8 #		16#		<ol style="list-style-type: none"> Sanitize work area with bleach & water solution. Wash Hands. Put on food service gloves.
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"> Defrost meat under refrigeration 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 . Pour 10# 12oz. ground beef mixture into steamtable pan. For 50 servings, use 1 pan. For 100 servings, use 2 pans. Hot for hot service at 140° F or higher. Place buns in hotel pan.
Hamburger Rolls – Freihofers Wheat Roll#5198 12 per package		50 Rolls		100 Rolls	Serving Instructions <ol style="list-style-type: none"> Take bottom of bun and place it on 5 compartment tray. Portion with No. 12 scoop (1/3 c.) onto bottom half of each roll. Cover with top half of roll.
					<ol style="list-style-type: none"> Check temperature of meat during service time. If below 140° remove from line and reheat to 165°.

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