



## Sloppy Joes - Yield: 56 Sandwiches

INGREDIENTS	50 servings				METHOD	NUTRITIONAL INFORMATION	
	WEIGHT	MEASURE	WEIGHT	MEASURE			
Cuisine Solutions Sous Vide Ground Beef		2 Pkgs			<p><b>48 hours before service, remove beef from freezer and place in a single layer on sheet pans in refrigerator to slack (thaw).</b></p> <p><b>This product should not be steamed or heated in the bag.</b></p>	Date Modified	<b>8/11/2020</b>
						Serving Size	<b>1 Sandwich</b>
					<p>1. According to manufacturers specifications, remove beef and fat from bag and place in a hotel pan. Crumble beef to maintain even pieces throughout. Cook beef at 375°F for 12 minutes. Remove from heat and drain excess liquid.</p> <p>2. Spray another hotel pan with pan spray.</p> <p>3. Wash and dice mushrooms by hand or in a food processor to mince consistency. Add to prepared hotel pan.</p> <p>4. Add onions through catsup into the prepared hotel pan. Stir to combine. Bake on combi mode at 350°F for 20 minutes.</p>	Calories	<b>342</b>
Pan Spray						Fat	<b>15 g</b>
Mushrooms		1 3/4 lb				Saturated Fat	<b>5 g</b>
Onions, Diced		1/2 lb				Cholesterol	<b>46 mg</b>
Garlic Powder		2 3/4 tsp				Sodium	<b>311 mg</b>
Tomato Paste		1/2 - #10 can				Carbohydrates	<b>33 g</b>
Catsup		1 - #10 can				Fiber	<b>4 g</b>
Water		1 3/4 c				Sugar	<b>8 g</b>
Apple Cider Vinegar		2 c				Protein	<b>20 g</b>
Mustard Powder		1/4 c				Iron	<b>3 mg</b>
Black Pepper		3/4 tsp			Calcium	<b>60 mg</b>	
Brown Sugar		1/2 c			<b>EQUIVALENTS</b>		
Hamburger Buns		56			<p>5. Add ground beef to mushroom and tomato mixture. Stir to combine thoroughly. Return to 350°F oven and continue cooking for 25 minutes. Stir and take to line for service or hold in warmer.</p> <p><b>CCP: Heat to a temperature of 165°F.</b></p> <p><b>CCP: Hold warm at 135°F</b></p> <p>FOR SERVICE, EACH SANDWICH GETS A 6 oz SCOOP (#6 WHITE SCOOP) OF THE SLOPPY JOE MIXTURE.</p>	<b>2 M/MA; 2 G</b>	