

GR-259500 · Sloppy Joes · 1 each · 100 servings

 Grain: 2

 Meat: 2

 Wheat

Instructions

Cuisine Solutions Sous Vide Ground Beef 14.286 lb	Oil, PAM cooking spray, original 5.357 spray , about 1/3 second (1 NLEA serving)	Mushrooms, white 3 1/8 lb
Tomato paste, canned, without salt added 0.893 g	Water, tap, municipal 1.563 pt	Vinegar, cider, apple 1.786 pt
Sugars, brown 0.893 cup unpacked	Spices, mustard seed, ground 0.446 c	Spices, garlic powder 1.637 tbsp
Spices, pepper, black 1.339 tbsp, ground	Onions, raw, chopped 0.893 lb	Catsup 1.786 No. 10 Can
Hamburger Buns, Whole Grain, Premium, 4.5", Sliced 100 Bun		

1. Clean and sanitize the workstation. Pull all ingredients and place them at the workstation. Pull equipment needed, two hotel pans. Wash hands thoroughly.

**CCP: Prepare foods at room temperature in two hours or less.**

**CCP: Wash hands for 20 seconds in a hand sink, dry properly, and put on gloves before beginning preparation. Repeat the process as often as needed per HACCP guidelines.**

2. Preheat oven to 375°F According to manufacturer specifications, remove crumble beef and fat from the bag and place in a hotel pan.
3. Crumble beef to maintain even pieces throughout.
4. Cook beef at 375°F for 12 minutes. Remove from heat and drain excess liquid.

**CCP: Prepare foods at room temperature in two hours or less.**

**CCP: Heat until an internal temperature reaches 165°F for 15 seconds. Check and record temperature.**

**CCP: Hold above 135°F. Check and record temperature.**

5. Spray the second hotel pan with nonstick spray.
6. Prepare mushrooms by using a sprayer head at your produce station, lightly rinse them, shake off excess moisture, and air dry them before processing.
7. Dice mushrooms by hand or in a food processor to mince consistency. Add to a prepared hotel pan.
8. Mix tomato paste, water, vinegar, brown sugar, and seasonings (mustard powder, garlic powder, & pepper).
9. Add mixture to hotel pan with mushrooms

## Instructions

### Hold:

12. Stir and take to line for service or hold in warmer at 135°F.

**CCP: Hold above 135°F. Check and record temperature.**

### Serve:

13. Use a 6 oz scoop to serve sloppy joe mixture on a warmed bun.

**CCP: Hold above 135°F. Check and record temperature.**

## Production Notes

48 hours before service, remove beef from the freezer and place in a single layer on sheet pans in the refrigerator to slack (thaw). This product should not be steamed or heated in the bag

# Sloppy Joes

## Nutrition Facts

Servings Per Container 1  
**Serving Size 1 each**

Amount Per Serving

<b>Calories</b>	<b>338</b>
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% Daily Value*	
<b>Total Fat</b> 10g	<b>13%</b>
Saturated Fat 4g	<b>18%</b>
Trans Fat 0g	
<b>Cholesterol</b> 46mg	<b>15%</b>
<b>Sodium</b> 752mg	<b>33%</b>
<b>Total Carbohydrate</b> 44g	<b>16%</b>
Dietary Fiber 3g	<b>12%</b>
Sugars 16g	
Includes 0g Added Sugars	<b>0%</b>
<b>Protein</b> 29g	<b>58%</b>
Vitamin D: 0% DV • Potassium: 5% DV	
Calcium: 3% DV • Vitamin A: 3% DV	
Iron: 7% DV • Vitamin C: 8% DV	

\* The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.