

GR-260523 · Homemade Sloppy Joe · 1 each · 100 servings

 Grain: 2

 Meat: 2

 Red/Orange: 3/8

 Other Veg: 1/8

 Wheat

Instructions

48 hours before service, remove beef from the freezer and place in a single layer on sheet pans in the refrigerator to thaw.

Instructions

Beef, ground, 85% lean meat / 15% fat, raw (Includes foods for USDA's Food Distribution Program)
18 lb

Oil, PAM cooking spray, original
6 spray , about 1/3 second (1 NLEA serving)

Mushrooms, white
3 1/2 lbs

Onions, raw, chopped
1 lb

Spices, garlic powder
1.833 tbsp

Tomato paste, canned, without salt added
6 lb

Red gold ketchup, 7lb 2oz pouch
13.6 lb

Water, tap, municipal
1 3/4 pt

Vinegar, white distilled
1 qt

Spices, mustard seed, ground
1/2 c

Spices, pepper, black
1 1/2 tsp

Sugars, brown
1 cup packed

Hamburger Buns, Whole Grain, Premium, 4.5", Sliced
100 Bun

1. According to manufacturer specifications, remove **beef** and fat from the page and place them 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.
2. Spray a hotel pan with **pan spray**.
3. Wash and dice **mushrooms**. In a large pan on a stove top, add mushrooms. Cook on high until the mushrooms have released their liquid and the liquid evaporates.(this could take 30-45 minutes). Add **diced onions** to mushrooms and continue cooking until onions are translucent.
4. Add mushroom and onion mixture to ground beef. Add **garlic powder, tomato paste, ketchup, water, vinegar, mustard powder, pepper**, and **brown sugar** to the ground beef.
5. Bake in a combi oven at 350°F for 20 minutes.
6. Add ground beef to the 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.

CCP: Heat to a temperature of 165°F.

CCP: Hold warm at 135°F.

7. For service, each sandwich consists of a 6 oz scoop (#6 white scoop) of sloppy joe mixture on a **whole grain bun**.

Notes

We fit 3 gallons of sloppy joe meat into each 4" hotel pan. (about 60 servings per pan)

Serving size was a 6oz. serving.

Homemade Sloppy Joe

Nutrition Facts

Servings Per Container 1
Serving Size 1 each

Amount Per Serving

Calories	374
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% Daily Value*	
Total Fat 10g	13%
Saturated Fat 3g	17%
Trans Fat 1g	
Cholesterol 41mg	14%
Sodium 838mg	36%
Total Carbohydrate 54g	20%
Dietary Fiber 5g	16%
Sugars 23g	
Includes 15g Added Sugars	29%
Protein 18g	36%
Vitamin D: 1% DV • Potassium: 12% DV	
Calcium: 4% DV • Vitamin A: 4% DV	
Iron: 19% DV • Vitamin C: 13% 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.