

# Mushroom Steak Sandwich (LR1973)

|                      |                             |                   |                      |
|----------------------|-----------------------------|-------------------|----------------------|
| HACCP Process:       | Process 2: Same day service |                   |                      |
| Allergens:           | Contains Soy, Wheat;        |                   |                      |
| Number of Servings:  | 30.00                       | Serving Size:     | 1 Each               |
| Moisture gain/loss%: | 0.0000                      | Yield:            | 14 pound, 1.317ounce |
| Waste gain/loss%:    | 0.0000                      | Fat gain/loss%:   | 0.0000               |
| Total Recipe Cost:   | \$34.9504                   | Cost Per Serving: | \$1.1650             |

| Step # | Stock Item# | Stock Item  | Stock Quantity | Cost (\$) | Ingredient                             | Quantity |
|--------|-------------|---|----------------|-----------|--|----------|
| 1      | 7328        | Bread, WG Hoagie Bun, hinged, 15 packs/ 16 per pack (240/cs) , As Purchased, Thawed | 30 Each        | 18.5000   | Bread, Hoagie Bun, 15/16 pack LI100799 | 30 Each  |
| 2      | 6870        | Mushrooms sliced,2/5# , As Purchased  | 2 pound        | 4.2000    | Mushrooms sliced,2/5# LI100185         | 2 pound  |
| 3      | 6876        | Onion, whole yellow 5# , As Purchased   | 8 ounce        | 0.8290    | Onion, Yellow LI100489                 | 8 ounce  |
| 4      | 8311        | Dry Campbells Brown Gravy 12/50 oz cans per case , Cooked                           | 1 Can          | 3.4292    | Campbells Brown Gravy LI100328         | 1 Can    |
| 5      | 1136        | BBQ Beef Rib Patty, Maidrite , As Prepared  | 30 Each        | 7.9922    | Beef Riblette Maidrite LI100786        | 30 Each  |

**Preparation Instructions**

- Thaw bun overnight on counter. Place in warmer covered to pre warm for each lunch period.
- Roast Mushroom and onions BEFORE adding to can of gravy.  
  
Roasting instructions: place 2lbs of sliced mushrooms and 1 small sliced onion in a bowl. Add 1/4 cup olive oil and 1 tsp salt and 1 tsp pepper--Toss to coat. Put on paper lined sheet pan and roast in a 375\* degree oven for 15 minutes.
- peel and slice in half 1 small to medium onion. Follow Roasting instructions.
- Open can of gravy. pour into a large bowl. Add roasted mushroom and onions. Stir well.
- Spray hotel pan with pan spray. Add some prepared gravy and mushrooms to bottom of pan to prevent sticking.  
  
Shingle 30 rib patties in the hotel pan.  
  
DO NOT stack the rib patties. Pour the prepared gravy with Mushrooms over the rib patties. Heat Covered in the oven at 350\* for 25-30 minutes, to 160\* degrees.  
  
Open the bun completely --Place rib pattie on bottom of the bun, making sure to add mushroom gravy, if needed.  
  
Sprinkle with .50 oz of mozzarella cheese. Make sandwich for each lunch period do not hold more than 30 minutes.

Serve on Hoagie bun in 2lb boat-- 30 minutes hold time only.

| CCP Name | CCP Description | Critical Temperature (F) | Corrective Action  |
|----------|-----------------|--------------------------|--|
| Hot Hold | Hot Holding     | 135.00                   | Discard the food if it cannot be determined how long the food temperature was below 135°F. |

**Nutritional Information**

|               | Total Fat | Sat Fat | Carb  | Protein | Total Sugars |
|---------------|-----------|---------|-------|---------|--------------|
| % of Calories | 23.03     | 11.62   | 45.48 | 22.03   | 2.877        |

Nutrients per 100 g

| Calories (Kcal) | Total Fat (g) | Sat Fat (g) | Trans Fat (g) | Chol (mg) | Sodium (mg) | Carb (g) | Total Fiber (g) | Total Sugars (g) | Added Sugars (g) | Protein (g) | Iron (mg) | Calcium (mg) | VitA (IU) | VitC (mg) | VitD (mcg) | Potassium (mg) | Mois (g) | Ash (g) |
|-----------------|---------------|-------------|---------------|-----------|-------------|----------|-----------------|------------------|------------------|-------------|-----------|--------------|-----------|-----------|------------|----------------|----------|---------|
| 160.649         | 4.111         | 2.074       | 0.235         | 18.786    | 350.013     | 18.264   | 1.476           | 1.155(M)         | 0(M)             | 8.846       | 2.229     | 27.729       | 0(M)      | 0.365(M)  | 0(M)       | 107.55 (M)     | 0(M)     | 0(M)    |

Nutrients per serving (212.925 g)

| Calories (Kcal) | Total Fat (g) | Sat Fat (g) | Trans Fat (g) | Chol (mg) | Sodium (mg) | Carb (g) | Total Fiber (g) | Total Sugars (g) | Added Sugars (g) | Protein (g) | Iron (mg) | Calcium (mg) | VitA (IU) | VitC (mg) | VitD (mcg) | Potassium (mg) | Mois (g) | Ash (g) |
|-----------------|---------------|-------------|---------------|-----------|-------------|----------|-----------------|------------------|------------------|-------------|-----------|--------------|-----------|-----------|------------|----------------|----------|---------|
| 342.061         | 8.753         | 4.417       | 0.5           | 40        | 745.266     | 38.889   | 3.143           | 2.46(M)          | 0(M)             | 18.835      | 4.747     | 59.043       | 0(M)      | 0.778(M)  | 0(M)       | 229(M)         | 0(M)     | 0(M)    |

(M) Indicates missing nutrient values.