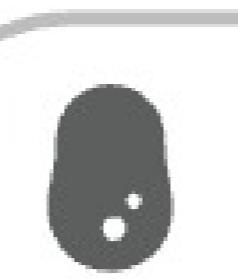


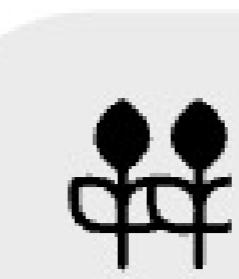
# GR-259381 · Savory Beef Pot Roast · 1 each · 100 servings

 Meat: 2

 Red/Orange: 1/2

 Starchy: 1/2

 Milk

 Wheat

 Soy

## Untagged ingredients

Beef, Chuck Roast, Fresh or Frozen, Boneless  
40 lb

Spices, Rosemary Garlic  
1.5 c

Peppers, Red, Sweet, Chopped  
8 lb

Onions, raw  
8 lb

Garlic, raw  
1.5 lb

Carrots, baby, raw  
8 lb

Squash, winter, all varieties, raw  
8 lb

Oil, extra virgin olive, salad or cooking  
3 lb

Spices, cinnamon, ground  
2.625 tbsp

Spices, pepper, black  
1 c

Spices, Garden Vegetable Seasoning  
1.5 c

Salt, table  
1 c

Spices, Rosemary Garlic  
1.5 c

Margarine-like, butter-margarine blend,  
80% fat, stick, without salt  
2 lb

Potato pearls® excel® original butter  
mashed potatoes, 504 servings (4 oz)  
per case, 12/28 oz pchs  
12.5 lb

Water, tap, municipal  
64 lb

Spices, onion powder  
1 c

Spices, pepper, black  
1 c

Spices, garlic powder  
1.5 c

Mushrooms, white  
16 lb

Garlic, raw  
2 lb

Oil, extra virgin olive, salad or cooking  
2 lb

Salt, table  
0.5 c

Spices, pepper, black  
1.5 c

Spices, Rosemary Garlic  
1.5 c

Brown gravy mix 8 x 12 oz  
5 lb

Water, tap, municipal  
6.5 gal

Parsley, fresh  
1.5 lb

Margarine-like, butter-margarine blend,  
80% fat, stick, without salt  
2 lb

## Section 1

### Step 1-Defrost Beef

## Section 1

### 1. Defrost beef

*Thaw product 3 to 4 days in advance under refrigeration at 41 degrees F and below. Once cooked, reserve cooked beef liquid from bag to help retain moisture of the beef and for making the beef gravy.*

### 2. Place beef in 2 inch perforated hotel pan and steam at 212 degrees F for 35 to 40 minutes until beef reaches 165 degrees F.

3. Drain liquid from beef by placing a full hotel pan under perforated pan. Open bag of beef allowing liquid to drain. Reserve hot liquid in another pan at 145 degrees F in warmer and place beef inside a 2 inch hotel pan. For every 25 servings or 5# bag of beef, add 6 oz of reserved liquid to keep beef moist along with the rosemary seasoning. Cover and place in warmer. Save remaining liquid to add to gravy.

Hold at a minimum internal temperature of 140°F(60°C). The temperature must be checked every 4 hours or else labeled with a discard time.

## **Step 2-Roast Vegetables**

NOTE: Vegetables (excluding carrots and butternut squash) could be washed and cut 1 to 2 days in advance and stored in a hotel pan covered under refrigeration at 41 degrees F and below. (Carrots and butternut squash can be held separately with same directions)

### 1. Wash all vegetables. Cut peppers, onions, into 1/2 inch dice, chop garlic and cut carrots in half.

### 2. Place cut carrots and butternut squash into perforated hotel pan and steam for 7 minutes at 212 degrees F (to blanch them).

3. After steaming carrots and squash, place in a bowl and add other vegetables, oil, and seasonings. Toss together and place on lined sheet tray. Roast in convection oven at 370 degrees F for 16 to 22 minutes or until it reaches 145 degrees F.

4. Remove and place vegetables in 4 inch hotel pan, wrap and place in warmer and hold covered at 145 degrees F until ready to use.

Hold at a minimum internal temperature of 140°F(60°C). The temperature must be checked every 4 hours or else labeled with a discard time.

## **Step 3 - Mashed Potatoes**

1. Mix 1 bag of instant mashed potatoes in mixing bowl add seasonings, 1 gallon of hot water, 4 oz of margarine, and mix together.

2. After mixing thoroughly, empty potatoes into half 4 inch hotel pan cover with parchment paper and plastic wrap then place in steamer at 212 degrees F for 14-18 until temperature reaches 145 degrees F. Hold in warmer.

(NOTES FOR REFERENCE: One bag of potatoes will yield 40/4 oz portions)

Hold at a minimum internal temperature of 140°F(60°C). The temperature must be checked every 4 hours or else labeled with a discard time.

## **Step 4 - Brown Mushroom Gravy**

## Section 1

1. Wash and slice mushrooms into 1/4 inch slices, chop fresh garlic then place on lined sheet tray. Add oil, salt, pepper, rosemary seasoning, mix together and roast at 370 degrees F in convection oven for 10 minutes or until 145 degrees F. Place in warmer.

Gravy instructions per 10 oz gravy packet:

2. In mixing bowl add 1 pack of gravy mix with 13 cups of hot water then add 2 cups and 4 ounces of liquid reserved from beef (20 ounces). Add 2 lbs. roasted mushrooms and stir thoroughly.

3. Empty gravy into 6 inch half hotel pan add margarine and fresh chopped parsley, cover then steam at 212 degrees F for 16-20 minutes or until product reaches 145 degrees F, then hold at 145 degrees F for serving. (Note for every 25 portions: 20 oz of liquid should be reserved from each package of beef and added with water for each pack of gravy.)

Hold at a minimum internal temperature of 140°F(60°C). The temperature must be checked every 4 hours or else labeled with a discard time.

## Step 5 - Assembly/HACCP

Assemble:

Using 12 oz bowl portion:

*4 oz of mashed potato in bowl using a 4 oz spoodle or # 8 scoop.*

Portion 4 oz of Roasted Vegetables over the top of potatoes using 4 oz spoodle.

*Portion 3 oz of beef on top of roasted vegetables using a 3 oz spoodle.*

Top beef with 2 oz of mushroom gravy using a 2 oz ladle. \*garnish with fresh chopped parsley (optional).

Cover with lid and place in warmer holding at 145 degrees F and above.

Potentially Hazardous foods. Food Safety Standards: 1. Do no mix old product with new product. 2. Do not reheat, discard after service. 3. Gravies must be discarded the same day.

Hold at a minimum internal temperature of 140°F(60°C). The temperature must be checked every 4 hours or else labeled with a discard time.

## Step 6 - Holding Hot Foods

Hold at a minimum internal temperature of 140°F(60°C). The temperature must be checked every 4 hours or else labeled with a discard time.

Production Notes: Weigh spices in advance. Wash and process veggies at least day in advance.

Reserve beef liquid for gravy and to help moisten the meat.

Serving Notes: If meal is served with dinner roll(s) it is a complete meal.

# Savory Beef Pot Roast

## Nutrition Facts

Servings Per Container 1

**Serving Size 1 each**

Amount Per Serving

**Calories** **1262**

% Daily Value\*

**Total Fat** 72g **93%**

Saturated Fat 21g **105%**

Trans Fat 0g

**Cholesterol** 229mg **76%**

**Sodium** 5151mg **224%**

**Total Carbohydrate** 80g **29%**

Dietary Fiber 9g **32%**

Sugars 8g

Includes 0g Added Sugars **0%**

**Protein** 65g **131%**

Vitamin D: 1% DV • Vitamin A: 69% DV

Calcium: 13% DV • Vitamin C: 80% DV

Iron: 23% DV • Phosphorus: 6% DV

Potassium: 36% 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.