

Sloppy Joe on Roll

Meat/Meat Alternate-Vegetable-Grains/Breads

Sandwiches

F-05

Ingredients	50 Servings		100 Servings		Directions
	Weight	Measure	Weight	Measure	
Raw ground beef (no more than 20% fat)	8 lb 10 oz		17 lb 4 oz		1. Brown ground beef. Drain. Continue immediately. 2. Add onions and granulated garlic. Cook for 5 minutes. Add tomato paste, catsup, water, vinegar, dry mustard, pepper, and brown sugar. Mix well and simmer for 25-30 minutes. CCP: Heat to 155° F or higher for at least 15 seconds.
*Fresh onions, chopped	10 oz	1 ¾ cups	1 lb 4 oz	3 ¾ cups	
OR	OR	OR	OR	OR	
Dehydrated onions	1 ¼ oz	¾ cup 2 Tbsp	2 ½ oz	1 ¾ cups	
Granulated garlic		1 Tbsp		2 Tbsp	
Canned tomato paste	1 lb 12 oz	3 cups 2 Tbsp (¼ No. 10 can)	3 lb 8 oz	1 qt 2 ¼ cups (½ No. 10 can)	
Catsup	1 lb 13 oz	3 cups (¼ No. 10 can)	3 lb 10 oz	1 qt 2 cups (½ No. 10 can)	
Water		2 cups		1 qt	
White vinegar		1 cup 2 Tbsp		2 ¼ cups	
Dry mustard		2 Tbsp		¼ cup	
Ground black or white pepper		1 tsp		2 tsp	
Brown sugar, packed	2 ¾ oz	¼ cup 2 Tbsp	5 ½ oz	¾ cup	
					3. Pour 10 lb 12 oz (1 gallon ¼ cup) ground beef mixture into steamtable pan (12" x 20" x 2 ½"). For 50 servings, use 1 pan. For 100 servings, use 2 pans.
Enriched hamburger rolls (at least 1.8 oz each)		50 each		100 each	4. CCP: Hold for hot service at 135° F or higher. Portion with No. 12 scoop (⅓ cup) onto bottom half of each roll. Cover with top half of

roll.

Comments:

*See Marketing Guide.

Marketing Guide for Selected Items

Food as Purchased for	50 Servings	100 Servings
Mature onions	12 oz	1 lb 8 oz

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SERVING:	YIELD:	VOLUME:
1 sandwich provides 2 oz equivalent meat/meat alternate, ¼ cup of vegetable, and 2 servings of grains/breads.	50 Servings: 10 lb 12 oz (filling) about 15 lb 10 oz	50 Servings: about 1 gallon ¼ cup (filling) 50 sandwiches
	100 Servings: 21 lb 8 oz (filling) about 31 lb 4 oz	100 Servings: about 2 gallons ½ cup (filling) 100 sandwiches
Tested 2004		

Nutrients Per Serving					
Calories	345	Saturated Fat	4.96 g	Iron	3.74 mg
Protein	20.95 g	Cholesterol	52 mg	Calcium	98 mg
Carbohydrate	35.93 g	Vitamin A	560 IU	Sodium	540 mg
Total Fat	12.77 g	Vitamin C	11.9 mg	Dietary Fiber	2.4 g