RECIPE NAME: Homestyle Meat Spaghetti Sauce File No:

Grade Group: K-8, 9-12	HACCP Process: ☐ #1 No Cook ☐ #2 Cook & Serve Same Day ☐ #3 Includes Cooling Step
Number of Portions: 100	
Portion Size: 1 cup	
Serving Utensil: 8 fl. Oz spoodle	
Servings per Pan:	

Recipe Adapted From:

On Wisconsin! Menus

Let's Cook
WISCONSIN SCHOOL MEALS ROCK

Ingredients	Weight	Measure
Sauce Ingredients		
Beef Crumbles (Advance Pierre Tyson WI P C418)	15 lb	
Oil, Olive		3 Tbsp
Onions, Raw		2 ⅔ cup, chopped
Garlic, Granulated		2 Tbsp, 3 tsp
Pepper, White		3 tsp, ground
Tomatoes, Canned, Puree		1 gal, 2 cups
Parsley, Dried		½ cup
Basil, Dried		4 Tbsp, ground
Oregano, Dried		4 Tbsp, ground
Marjoram, Dried		2 Tbsp
Thyme, Dried		3 tsp, ground
Salt		2 Tbsp
Water		1 gal
Pasta Ingredients		
Water		12 gal
Spaghetti, Whole Wheat and Enriched, Dry, Broken into Thirds	9 lb 8 oz	

Procedure

1. Heat olive oil in skillet over medium heat.
2. Sauté onions in oil, cook for 5 minutes.
3. Add beef crumbles, granulated garlic, pepper, tomato puree, water, salt, parsley, basil, oregano, marjoram, and thyme. Mix well.
4. Simmer for one hour.

CCP: Heat to 155°F or higher for at least 15 seconds.

To cook pasta:

5. Heat 12 gallons of water to a rolling boil.
6. Slowly add pasta. Stir constantly until water boils again.
7. Cook about 10-12 minutes or until al dente. Stir occasionally. Do not overcook. Drain well.
8. Combine pasta and beef sauce together, mix well.
9. Transfer mixture into six steam table pans (10" x 12" x 4") which have been lightly coated with pan release spray.

CCP: Hold for hot service at 135°F or higher.

Total Yield:		Number of Pans: 6
Weight:	Measure: 6 gal 1 qt.	Pan Size: 10" x 12" x 4"

Meal Component Contribution/Nutrition Analysis Based on Portion Size

Specify the grade group in the columns:	Grade Group: K-8				
Meat/MeatAlternate	2.0 oz eq.				
Vegetable Subgroups total:	DG	B/P	R/O	S	O
			⅛ c.		
Fruits					
Grains	1.5 oz eq.				
Calories:	301				
Saturated Fat (g):	2.72 g				
Sodium (g):	363.11 mg				

Equipment (if not specified in procedures above):

DG=Dark Green B/P=Beans/Peas (Legumes) R/O=Red/Orange S=Starchy O=Other