



RECIPE NAME: Homestyle Meat Spaghetti Sauce

File No:

Grade Group: K-8, 9-12	HACCP Process: <input type="checkbox"/> #1 No Cook <input type="checkbox"/> #2 Cook & Serve Same Day <input type="checkbox"/> #3 Includes Cooling Step
Number of Portions: 50	
Portion Size: 1 cup	
Serving Utensil: 8 fl. Oz spoodle	
Servings per Pan:	

Recipe Adapted From:

On Wisconsin!
Menus



Ingredients	Weight	Measure	Procedure
Sauce Ingredients Beef crumbles (Advance Pierre Tyson WI P C418) Oil, Olive Onions, Raw Garlic, Granulated Pepper, White Tomatoes, Canned, Puree Parsley, Dried Basil, Dried Oregano, Dried Marjoram, Dried Thyme, Dried Salt Water Pasta Ingredients Water Spaghetti, Whole Wheat and Enriched, Dry, Broken into Thirds	7 ½ lb 4 lb 12 oz	1 ½ Tbsp 1 ½ cup, chopped 1 Tbsp, 1 ½ tsp 1 ½ tsp, ground 2 qt, 1 cup ¼ cup 2 Tbsp, ground 2 Tbsp, ground 1 Tbsp 1 ½ tsp, ground 1 Tbsp 2 qt 6 gal	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 6 gallons of water to a rolling boil. 6. Slowly add pasta. Stir constantly until water boils again. 7. Cook 10-12 minutes or until al dente. Stir occasionally. Do not overcook. Drain well. 8. Combine pasta and beef sauce together in a stock pot, mix well. 9. Transfer mixture into three 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: 3		
Weight:	Measure: 3 gal 2 cups	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, 9-12					Equipment (if not specified in procedures above): DG=Dark Green B/P=Beans/Peas(Legumes) R/O=Red/Orange S=Starchy O=Other
Meat/MeatAlternate	2.0 oz eq.					
Vegetable Subgroups total	DG	B/P	R/O	S	O	
			1/8 c.			
Fruits						
Grains	1.5 oz eq.					
Calories:	301					
Saturated Fat (g):	2.72 g					
Sodium (mg):	363.11 mg					