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Recipe Name: Sloppy Joes	File No:

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Grade Group (s): K-8, 9-12	HACCP Process	
Number of Portions: 100	□#1 No Cook	
Portion Size: 1 each	□ #2 Cook & Serve Same Day	
Serving Utensil:	□ #3 Includes Cooling Step	
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Recipe Adapted From:



Portion Size: 1 each			□ #2 Cook & Serve Same Day		Child No twiting Design Day	1 11 0 1			
Serving Utensil:			□#3 Includes Cooling Step		Child Nutrition Recipe Box	Let's Cook			
Servings per Pan:							WISCONSIN SCHOOL MEALS ROCK		
Ingredients				Weight	Measure	Procedure			
Onions, Raw, Chopped				1¼ lbs		1. Sauté onions in oil for 5 minutes. Add garlic, mustard, pepper, and			
Beef Crumbles, Cooked, Frozen, USDA #100134			34	14½ lbs		2. Add garlic, mustard, pepper, and sugar. Cook uncovered over medium-			
Oil, Olive				¼ cup	high heat, stir occasionally, for about 2 minutes.				
Garlic, Powdered				2 Tbsp	3. Add beef crumbles, heat thoroughly, to 165°F for at least 15 seconds.				
Mustard, Dry				¼ cup	4. Add water, vinegar, ketchup, and tomato paste. Stir well, heat uncovered				
Pepper, Ground				2 tsp	over medium-high heat for another 2 minutes. Reduce heat to medium.				
Sugar, Brown				¾ cup	5. Add green onions, simmer uncovered for about 10 mintues.				
Water				1 qt	6. Divide Sloppy Joe mixture between 4 steam table pans (12" x 20" x $2\frac{1}{2}$ ").				
Vinegar, White				2¼ cup	7. Place bottom half of each bun on a sheet pan, use 8 pans (18" x 26" x 1"). 8. Portion at least $2\frac{1}{2}$ oz Sloppy Joe mixture onto bottom half of each bun.				
Ketchup				5⅓ cup					
Tomato Paste, Canned, USDA #100327					½ #10 can	9. Place top half of bun on top of each.			
Onions, Green				½ lbs		CCP: Hold for hot service at 135°F or higher.			
Bun, Hamburger, WG (at least 56 g each)			100 each						
Meal Co	omponent Con	tribution			Total Yield				
Meat/Meat Alternate: 2 oz eq Weight:				7					
		Number	of Pans:		Equipment (if not specified in procedures above):				
		Pan Size	ize:		1				
	⅓ cup			Volume:			1		
S	· · · · · ·			Nutrition Analysis Based on Portion Size					
				Calories: 296 kcal					



Based on USDA Food Buying Guide-RAW

Fruit:

Grains: 2 oz eq

Saturated Fat (g): 4.81 g

Sodium (mg): 563.02 mg

Calculated using NutriKids

DG - dark green RO - red orange BPL - bean, peas, legumes

S-starchy O-other A-additional