



RECIPE NAME: Sloppy Joes

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: 100	
Portion Size: 1 each	
Serving Utensil:	
Servings per Pan:	

Recipe Adapted From:

Child Nutrition
Recipe Box



Ingredients	Weight	Measure	Procedure
Beef Crumbles (Advanced Pierre Tyson WI Pro C418) Onions, Raw, Chopped Olive Oil Garlic Powder Dry Mustard Black Pepper Brown sugar Water White Vinegar Ketchup Tomato Paste, Canned, No Salt Added Green Onions, Fresh, Tops and Bottoms, Chopped Whole Grain- Rich Hamburger Buns (at least 56 grams)	15 lb 1 lb 4 oz 8 oz	¼ cup 2 Tbsp ¼ cup 2 tsp ¾ cup 1 qt 2 ¼ cups 5 ⅓ cups ½ #10 can 100 each	<ol style="list-style-type: none"> Sauté onions in olive oil for 5 minutes. Add garlic powder, dry mustard, pepper, and sugar. Cook uncovered over medium-high heat for 1-2 minutes, stirring occasionally. Add water, vinegar, ketchup, and tomato paste. Stir well. Heat uncovered over medium-high heat for 1-2 minutes. Reduce heat to medium. Add green onions, simmer uncovered for 5-10 minutes. Divide sloppy joe mixture between 4 steam table pans (12" x 20" x 2 ½"). Place bottom half of each hamburger bun on a sheet pan (18" x 26" x 1"). Use 8 pans. Portion 2.4 oz sloppy joe mixture onto bottom half of each bun. Place top half of bun on top of each sandwich. <p>CCP: Hold for hot service at 135° F or higher.</p> <p>Crediting: ⅛ c. R/O, ⅛ c. additional vegetable*</p>
Total Yield 100 sandwiches		Number of Pans:	
Weight:	Measure (volume):	Pan Size:	

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: ¼ cup*	DG	B/P	R/O	S	O	
			⅛ c.			
Fruits						
Grains	2.0 oz eq.					
Calories:	278					
Saturated Fat (g):	3.20 g					
Sodium (mg):	529.31 mg					