Barbecued Beef or Pork on Roll (Using Canned Meats)

Sandwiches

F-02

Meat/Meat Alternate-Vegetable-Grains/Breads

Ingredients	50 Servings		100 Servings		Directions	
	Weight	Measure	Weight	Measure		
*Fresh onions, chopped OR Dehydrated onions	7 oz OR 1 ¼ oz	1 ¼ cups OR ½ cup 2 Tbsp	14 oz OR 2 ½ oz	2 ½ cups OR 1 ¼ cups	 Combine onions, celery, granulated garlic, catsup, tomato paste, vinegar, brown sugar, dry mustard, pepper, and cayenne. Bring to boil. Reduce heat and simmer, uncovered, for 10-15 minutes, stirring frequently. 	
*Fresh celery, chopped	4 ¼ oz	1 cup 2 Tbsp	8 ½ oz	2 ¼ cups		
Granulated garlic		1 ½ tsp		1 Tbsp		
Catsup	2 lb 11 oz	1 qt ¼ cup	5 lb 6 oz	2 qt ½ cup (¾ No. 10 can)		
Canned tomato paste	12 oz	1 ⅓ cups	1 lb 8 oz	2 ⅔ cups		
White vinegar		1 cup		2 cups		
Brown sugar, packed		1⁄4 cup		½ cup		
Dry mustard		3 Tbsp		1/4 cup 2 Tbsp		
Ground black or white pepper		1 ½ tsp		1 Tbsp		
Cayenne		½ tsp		1 tsp		
Beef, canned with natural juices OR Pork, canned with natural juices	13 lb 2 oz OR 13 lb 2 oz	7 ¼ No. 2 ½ cans OR 7 ¼ No. 2 ½ cans	26 lb 4 oz OR 26 lb 4 oz	14 ½ No. 2 ½ cans OR 14 ½ No. 2 ½ cans	2. Remove fat from canned beef or pork, reserving juices. Add beef or pork, with juices, to sauce and stir. Bring to boil. Reduce heat. Simmer, uncovered, approximately 20-30 minutes. Stir occasionally.	
					CCP: Heat to 140° F or higher.	
					 Pour meat mixture (approximately 1 gal 2 ½ qt) 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	 CCP: Hold for hot service at 135° F or higher. Portion with level No. 8 scoop (½ cup) onto bottom half of each roll. Top with other half of roll. 	

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Comments: *See Marketing Guide. Marketing Guide for Selected Items Food as Purchased for 50 Servings 100 Servings Mature onions 8 oz 1 lb Celery 6 oz 12 oz Chicken, whole, without neck and giblets 18 lb 1 oz 36 lb 2 oz OR 0R 0R 0R Turkey, whole, without neck and giblets 13 lb 1 doz 27 lb 12 oz SERVING: VIELD: VOLUME: 1 standwich provides 2 oz equivalent meat/meat atternate, % cup of vegetable, and 2 servings of grains/breads. 50 Servings: 50 Servings: about 1 gallon 2 ½ quarts (filling) 100 Servings: 100 Servings: 100 Servings: about 3 gallons 1 quart (filling) Edited 2004 Variation A. Barbecued Chicken or Turkey on Roll 50 servings: In step 1, add 1 qt chicken or turkey stock. In step 2, omit be or pork. Use 6 lb 8 oz (1 ga 1 qt) *coxed chopped chicken or *coxed d chopped turkey. Cover mixture while simmering. Continue with steps 3 and 100 servings: In step 1, add 2 qt chicken or turkey stock. In step 2, omit be or pork. Use 6 lb 8 oz (1 ga 1 qt) *coxed chopped chicken or *coxed chopped turkey. Cover mixture while simmering. Continue with steps 3 and 4.	/Meat Alternate-Vegetable-Grains/Breads		Sandwiches				
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Barbecued Beef or Pork on Roll (Using Canned Meats)

Meat/Meat Alternate-Vegetable-Grains/B			F-02					
Nutrients Per Serving								
Calories	276	Saturated Fat	2.33 g	Iron	3.40 mg			
Protein	16.74 g	Cholesterol	39 mg	Calcium	87 mg			
Carbohydrate	35.73 g	Vitamin A	427 IU	Sodium	789 mg			
Total Fat	7.16 g	Vitamin C	8.0 mg	Dietary Fiber	2.1 g			