

Barbecued Beef or Pork on Roll (Using Canned Meats)

Meat/Meat Alternate-Vegetable-Grains/Breads

Sandwiches

F-02

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	<p>1. 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.</p> <p>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.</p> <p>CCP: Heat to 140° F or higher.</p> <p>3. 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.</p> <p>4. CCP: Hold for hot service at 135° F or higher.</p> <p>Portion with level No. 8 scoop (½ cup) onto bottom half of each roll. Top with other half of roll.</p>
*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 ⅓ cups	
White vinegar		1 cup		2 cups	
Brown sugar, packed		¼ cup		½ cup	
Dry mustard		3 Tbsp		¼ 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	
Enriched hamburger rolls (at least 1.8 oz each)		50 each		100 each	

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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 OR	18 lb 1 oz OR	36 lb 2 oz OR
Turkey, whole, without neck and giblets	13 lb 14 oz	27 lb 12 oz

SERVING:

1 sandwich provides 2 oz equivalent meat/meat alternate, 1/8 cup of vegetable, and 2 servings of grains/breads.

YIELD:

50 Servings: 50 sandwiches

100 Servings: 100 sandwiches

VOLUME:

50 Servings: about 1 gallon 2 1/2 quarts (filling)

100 Servings: about 3 gallons 1 quart (filling)

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Variation

A. Barbecued Chicken or Turkey on Roll

50 servings: In step 1, add 1 qt chicken or turkey stock. In step 2, omit beef or pork. Use 6 lb 8 oz (1 gal 1 qt) *cooked chopped chicken or *cooked chopped turkey. Cover mixture while simmering. Continue with steps 3 and 4.

100 servings: In step 1, add 2 qt chicken or turkey stock. In step 2, omit beef or pork. Use 13 lb (2 gal 2 qt) *cooked chopped chicken or *cooked chopped turkey. Cover mixture while simmering. Continue with steps 3 and 4.

*See Marketing Guide

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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