

Barbecued Beef or Pork on Roll

Meal Components: Fruits, Grains, Meat / Meat Alternate

Sandwiches, F-08

Ingredients	24 Servings		48 Servings		Directions
	Weight	Measure	Weight	Measure	
Raw ground beef (no more than 20% fat)	3 lb 5 oz		6 lb 10 oz		<ol style="list-style-type: none"> 1. Brown ground beef or pork. Drain. Continue immediately.
OR	OR		OR		
Raw ground pork (no more than 20% fat)	3 lb 5 oz		6 lb 10 oz		
*Fresh onions, chopped	4 oz	2/3 cup	8 oz	1 1/3 cups	<ol style="list-style-type: none"> 2. Add onions, celery, granulated garlic, catsup, tomato paste, vinegar, brown sugar, dry mustard, pepper, cayenne pepper, and stock. Bring to boil. Reduce heat and simmer, uncovered, for 10-15 minutes, stirring frequently. CCP: Heat to 155° F or higher for
* Fresh celery, chopped	4 oz	1 cup	8 oz	2 cups	
Granulated garlic		1/4 tsp		1/2 tsp	
Catsup	9 oz	1 cup	1 lb 2 oz	2 cups	
Canned tomato paste	5 oz	1/2 cup 1 1/2 tsp (3/8 12 oz can plus	10 oz	1 cup 1 Tbsp (3/4 12 oz can plus 2	

White vinegar	1/4 cup	1/2 cup	
Brown sugar, packed	1 Tbsp	2 Tbsp	
Dry mustard	1 1/2 tsp	1 Tbsp	
Ground black or white pepper	1/2 tsp	1 tsp	
Cayenne pepper	1/8 tsp	1/4 tsp	
Beef stock, non-MSG	2 1/2 cups	1 qt 1 cup	
OR	OR	OR	
Pork stock, non-MSG	2 1/2 cup	1 qt 1 cup	
Enriched hamburger rolls (at least 1.8 oz each)	12 each	24 each	<p>3. CCP: Hold for hot service at 135° F or higher. Using a No. 10 scoop (3/8 cup), portion meat mixture onto bottom half of each roll. Top with other half of roll. Cut each sandwich in half. Portion is 1/2 sandwich.</p>

Notes

* See Marketing Guide

Marketing Guide		
Food as Purchased for	24 Servings	24 Servings
Mature onions	5 oz	10 oz
Celery	5 oz	10 oz

Serving	Yield	Volume
½ sandwich provides 1 ½ oz of cooked lean meat, ½ cup of vegetable, and the equivalent of 1 slice of bread.	24 Servings: 4 lb 10 oz (filling)	24 Servings: 2 quarts 1 ½ cups (filling) 24 sandwiches
	48 Servings: 9 lb 4 oz (filling)	48 Servings: 1 gallon 3 ½ cups (filling) 48 sandwiches

Nutrients Per Serving					
Calories	210	Saturated Fat	4 g	Calcium	51 mg
Protein	15 g	Cholesterol	41 mg	Sodium	310 mg
Carbohydrate	16 g	Vitamin A	266	Dietary Fiber	1 g
Total Fat	9 g	Iron	2 mg		