Recipe Name: Sloppy Joes   File No:

Grade Group (s): K-8, 9-12	HACCP Process
Number of Portions: 50	□ #1 No Cook
Portion Size: 1 each	□ #2 Cook & Serve Same Day
Serving Utensil:	□ #3 Includes Cooling Step
Servings per Pan:	

Recipe Adapted From:

Child Nutrition Recipe Box

Let's Cook
WISCONSIN SCHOOL MEALS ROCK

Ingredients	Weight	Measure	Procedure
Onions, Raw, Chopped	10 oz		1. Sauté onions in oil for 5 minutes. Add garlic, mustard, pepper, and
Beef Crumbles, Cooked, Frozen, USDA #100134	7¼ lbs		2. Add garlic, mustard, pepper, and sugar. Cook uncovered over medium-
Oil, Olive		2 Tbsp	high heat, stir occasionally, for about 2 minutes.
Garlic, Powdered		1 Tbsp	3. Add beef crumbles, heat thoroughly, to 165°F for at least 15 seconds.
Mustard, Dry		2 Tbsp	4. Add water, vinegar, ketchup, and tomato paste. Stir well, heat uncovered
Pepper, Ground		1 tsp	over medium-high heat for another 2 minutes. Reduce heat to medium.
Sugar, Brown		¼ cup 2 Tbsp	5. Add green onions, simmer uncovered for about 10 mintues.
Water		2 cups	6. Divide Sloppy Joe mixture between 2 steam table pans (12" x 20" x 2½").
Vinegar, White		1 cup 2 tbsp	7. Place bottom half of each bun on a sheet pan, use 4 pans (18" x 26" x 1").
Ketchup		2⅔ cups	8. Portion at least 2½ oz Sloppy Joe mixture onto bottom half of each bun.
Tomato Paste, Canned, USDA #100327		¼ #10 can	9. Place top half of bun on top of each.
Onions, Green	4 oz		CCP: Hold for hot service at 135°F or higher.
Bun, Hamburger, WG (at least 56 g each)		50 each	

Meal Component Contribution				Total Yield		
Meat/Meat Alternate: 2 oz eq				Weight:		
Vegetable Subgroups				Number of Pans:		
DG	RO	BPL		Pan Size:		
	⅛ cup			Volume:		
S	O	A		Nutrition Analysis Based on Portion Size		
				Calories: 296 kcal		
Fruit:				Saturated Fat (g): 4.81 g		
Grains: 2 oz eq				Sodium (mg): 563.02 mg		
Based on USDA Food Buying Guide-RAW				Calculated using NutriKids		

Equipment (if not specified in procedures above):

DG - dark green RO - red orange BPL - bean, peas, legumes
S - starchy O - other A - additional