

RO - Sloppy Joe Meat



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|---------------|-----------------|----------------|-------------------|
| Servings: | 420.00 | Category: | Entree |
| Serving Size: | 1.00 portion | HACCP Process: | Complex Food Prep |
| Meal Type: | Lunch | Recipe ID: | R-44664 |
| School: | Key High School | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|-------------------------------|------------------------------------|--|------------|
| BEEF GRND | 1256 Ounce | | 110520 |
| SPICE ONION MINCED | 2 Cup | | 513997 |
| SPICE GARLIC POWDER | 8 Tablespoon | | 224839 |
| SAUCE TOMATO | 20 PICNIC CAN | HEAT_AND_SERVE Ready to Eat MIX Ready to Eat READY_TO_DRINK Ready to Eat READY_TO_EAT Ready to Eat UNPREPARED Ready to Eat UNSPECIFIED Ready to Eat | 306347 |
| WATER DISTILLED | 48 Cup | | 711143 |
| SPICE MUSTARD GRND | 8 Tablespoon | | 224928 |
| SPICE PEPR BLK REG FINE GRIND | 2 Tablespoon | | 225037 |
| SUGAR BROWN LT | 20 Ounce | | 860311 |
| RELISH DILL PICKLE FCY | 8 Cup | | 156248 |
| SPICE CHILI POWDER MILD | 10 Tablespoon 2 Teaspoon (3/4 Cup) | | 331473 |

Preparation Instructions

- 1. Brown ground beef and drain.
- 2. Add onions and garlic. Cook for 5 minutes.
- 3. Mix all other ingredients in steam kettle. Cook for 30 minutes.
- 4. Ladle 1 gallon of sauce over meat mixture. Stir well.
- 5. Reheat to 165 degrees, stirring frequently.
- 6. 2 gal = 1 pan

Meal Components (SLE)

| Amount Per Serving | |
|--------------------------|-------|
| Meat | 0.000 |
| Grain | 0.000 |
| Fruit | 0.000 |
| GreenVeg | 0.000 |
| RedVeg | 0.000 |
| OtherVeg | 0.000 |
| Beans, Peas, and Lentils | 0.000 |
| Starch | 0.000 |

Nutrition Facts

| Servings Per Recipe: 420.00 | | | |
|-----------------------------|---------|-----------|--------|
| Serving Size: 1.00 portion | | | |
| Amount Per Serving | | | |
| Calories | | 188.64 | |
| Fat | | 13.39g | |
| Saturated Fat | | 4.46g | |
| Trans Fat | | 2.23g | |
| Cholesterol | | 58.02mg | |
| Sodium | | 187.24mg | |
| Carbohydrates | | 2.09g | |
| Fiber | | 0.25g | |
| Sugar | | 0.68g | |
| Added Sugar | | 0.00g | |
| Protein | | 15.87g | |
| Vitamin A | 0.00mcg | Vitamin C | 0.00mg |
| Calcium | 0.76mg | Iron | 0.10mg |

Nutrition - Per 100g

| | |
|------------------------------|--|
| No 100g Conversion Available | |
|------------------------------|--|