

# Barbecued Beef or Pork on Roll

Meat-Vegetable-Grains/Breads

Sandwiches

F-08

Ingredients	25 Servings		50 Servings		Directions
	Weight	Measure	Weight	Measure	
Lean ground pork (no more than 21% fat) OR	3 lb 7 oz		6 lb 14 oz		1. In a pot, brown beef or pork until no signs of pink remain. Drain and discard excess grease. Return meat to pot.
Lean ground beef (no more than 24% fat)	3 lb 4 oz		6 lb 8 oz		
*Onions, chopped OR		2 Tbsp		1/4 cup	2. Add onions, celery, garlic powder, catsup, tomato paste, vinegar, brown sugar, dry mustard, black pepper, cayenne pepper, and stock. Bring to boil. Reduce heat and simmer, uncovered, for 10 to 15 minutes, stirring frequently.  CCP Heat to 165 degrees F or higher for at least 15 seconds.
Dehydrated onions		1 tsp		2 tsp	
*Fresh celery, chopped		1/4 cup		1/2 cup	
Garlic powder		1/4 tsp		1/2 tsp	
Catsup	9 oz	1 cup	1 lb 2 oz	2 cups	
Tomato paste		1/4 cup	6 oz	1/2 cup	
Vinegar		1/4 cup		1/2 cup	
Brown sugar		1 Tbsp		2 Tbsp	
Dry mustard		1 1/2 tsp		1 Tbsp	
Black pepper		1/2 tsp		1 tsp	
Cayenne pepper		1/8 tsp		1/4 tsp	
Beef stock OR		3 cups		1 qt 2 cups	
Pork stock		3 cups		1 qt 2 cups	
Hamburger rolls		13 each		25 each	3. CCP Hold for hot service at 140 degrees F or higher.  Using a No. 8 scoop, portion meat mixture onto bottom half of each roll. Top with other half of roll. Cut each sandwich in half.
*See Marketing Guide					

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## Marketing Guide

Food as Purchased	For 25 Svgs	For 50 Svgs
Onions	1 oz	2 oz
Celery	1 oz	2 oz

### SERVING:

1/2 sandwich provides 1 1/2 oz of meat, 1/8 cup of vegetable, and 1 slice of bread

### YIELD:

**25 Servings:** 7 lb 9 oz

**50 Servings:** 15 lb 2 oz

### VOLUME:

**25 Servings:**

**50 Servings:**

## Nutrients Per Serving

<b>Calories</b>	207	<b>Saturated Fat</b>	3.6 g	<b>Iron</b>	1.5 mg
<b>Protein</b>	13 g	<b>Cholesterol</b>	40 mg	<b>Calcium</b>	46 mg
<b>Carbohydrate</b>	15 g	<b>Vitamin A</b>	20 RE/197 IU	<b>Sodium</b>	439 mg
<b>Total Fat</b>	10.1 g	<b>Vitamin C</b>	3 mg	<b>Dietary Fiber</b>	1 g