

Beef Patties

Meat-Vegetable-Grains/Breads

Main Dishes

D-04D

Ingredients	25 Servings		50 Servings		Directions
	Weight	Measure	Weight	Measure	
Ground beef (no more than 24% fat)	2 lb 8 oz		5 lb		<p>1. In a mixing bowl, use the paddle attachment on low speed to combine all ingredients. Mix on low speed 5 minutes, until blended.</p> <p>2. Using a No. 12 scoop, portion meat mixture (3 x 4) on paper-lined half-sheet pans (18" x 13" x 1") and shape into patties.</p> <p>3. To Bake: Conventional Oven: 350 degrees F, 30 minutes Convection Oven: 325 degrees F, 30 minutes If desired, baste beef patties with meat glaze (D-04A) or Salsa (C-03) before baking. Bake for 15 minutes as directed. Remove from oven and baste again and continue baking for 15 minutes.</p> <p>CCP Heat to 155 degrees F or higher for at least 15 seconds.</p> <p>4. CCP Hold for hot service at 140 degrees F or higher.</p>
*Onions, minced OR		1/4 cup	4 oz	1/2 cup	
Dehydrated onion flakes		2 tsp		1 Tbsp 1 tsp	
*Fresh celery, 1/4" dice	8 oz	1 2/3 cups	1 lb	3 1/3 cups	
Rolled oats	6 oz	2 cups	12 oz	1 qt	
Dry bread crumbs	5 oz	1 cup	10 oz	2 cups	
Frozen whole eggs, thawed OR	10 oz	1 1/4 cups	1 lb 4 oz	2 1/2 cups	
Fresh large eggs		5 each		10 each	
Tomato sauce	12 oz	1 1/4 cups	1 lb 8 oz	2 1/2 cups	
Tomato paste		2 Tbsp		1/4 cup	
Worcestershire sauce		1 Tbsp 1 tsp		2 Tbsp 2 tsp	
Salt		2 tsp		1 Tbsp 1 tsp	
Black pepper		1 tsp		2 tsp	
*See Marketing Guide					

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Marketing Guide

Food as Purchased	For 25 Svgs	For 50 Svgs
Onions	3 oz	5 oz
Celery	10 oz	1 lb 4 oz

SERVING:

1 slice provides the equivalent of 1 1/2 oz of cooked lean meat, 1/8 cup of vegetable, and the equivalent of 1/2 slice of bread

YIELD:

25 Servings: 4 lb 12 oz

50 Servings: 9 lb 8 oz

VOLUME:

25 Servings:

50 Servings:

Nutrients Per Serving

Calories	167	Saturated Fat	2.9 g	Iron	1.7 mg
Protein	12 g	Cholesterol	83 g	Calcium	35 mg
Carbohydrate	11 g	Vitamin A	40 RE/253 IU	Sodium	386 mg
Total Fat	8.5 g	Vitamin C	3 mg	Dietary Fiber	1 g