

Barbecued Beef or Pork on Roll (Using Canned Meats)

Meal Components: Vegetable, Grains, Meat / Meat Alternate

Sandwiches, F-02

Ingredients	50 Servings		100 Servings		Directions
	Weight	Measure	Weight	Measure	
*Fresh onions, chopped	7 oz	1 1/4 cups	14 oz	2 1/2 cups	<ol style="list-style-type: none"> Combine onions, celery, granulated garlic, catsup, tomato paste, vinegar, brown sugar, dry mustard, pepper, and cayenne. Bring to boil. Reduce heat and simmer, uncovered, for 10-15 minutes, stirring frequently.
OR	OR	OR	OR	OR	
Dehydrated onions	1 1/4 oz	1/2 cup 2 Tbsp	2 1/2 oz	1 1/4 cups	
*Fresh celery, chopped	4 1/2 oz	1 cup 2 Tbsp	8 1/2 oz	2 1/4 cups	
Granulated garlic		1 1/2 tsp		1 Tbsp	
Catsup	2 lb 11 oz	1 qt 1/4 cup	5 lb 6 oz	2 qt 1/2 cup (3/4 No. 10 can)	
Canned tomato paste	12 oz	1 1/3 cups	1 lb 8 oz	2 2/3 cups	
White vinegar		1 cup		2 cups	
Brown sugar, packed		1/4 cup		1/2 cup	

Ground black or white pepper		1 1/2 tsp		1 Tbsp	
Cayenne		1/2 tsp		1 tsp	
Beef, canned with natural juices	13 lb 2 oz	7 1/4 No. 2 1/2 cans	26 lb 4 oz	14 1/2 No. 2 1/2 cans	<p>2. Remove fat from canned beef or pork, reserving juices. Add beef or pork, with juices, to sauce and stir. Bring to boil. Reduce heat. Simmer, uncovered, approximately 20-30 minutes. Stir occasionally. CCP: Heat to 140° F or higher.</p> <p>3. Pour meat mixture (approximately 1 gal 2 1/2 qt) into steamtable pan (12" x 20" x 2 1/2"). For 50 servings, use 1 pan. For 100 servings, use 2 pans.</p> <p>4. CCP: Hold for hot service at 135° F or higher. Portion with level No. 8 scoop (1/2 cup) onto bottom half of each roll. Top with other half of roll.</p>
OR	OR	OR	OR	OR	
Pork, canned with natural juices	13 lb 2 oz	7 1/4 No. 2 1/2 cans	26 lb 4 oz	14 1/2 No. 2 1/2 cans)	
Whole grain rich hamburger rolls (at least 1.8 oz each)	50 each		100 each		

Notes

Comments:
*See Marketing Guide.

Variation

A. Barbecued Chicken or Turkey on Roll

50 servings: In step 1, add 1 qt chicken or turkey stock. In step 2, omit beef or pork. Use 6 lb 8 oz (1 gal 1 qt) *cooked chopped chicken or *cooked chopped turkey. Cover mixture while simmering. Continue with steps 3 and 4.

100 servings: In step 1, add 2 qt chicken or turkey stock. In step 2, omit beef or pork. Use 13 lb (2 gal 2 qt) *cooked chopped chicken or *cooked chopped turkey. Cover mixture while simmering. Continue with steps 3 and 4.

A new nutrient analysis will be coming. Updated July 2014. Restandardization in progress.

Marketing Guide		
Food as Purchased for	50 Servings	50 Servings
Mature onions	8 oz	1 lb
Celery	6 oz	12 oz
Chicken, whole, without neck and giblets	18 lb 1 oz	36 lb 2 oz
OR	OR	OR
Turkey, whole, without neck and giblets	13 lb 14 oz	27 lb 12 oz

Serving	Yield	Volume
1 sandwich provides 2 oz equivalent meat, 1/8 cup other vegetable, and 1 3/4 oz equivalent grains.	50 Servings: 50 sandwiches 100 Servings: 100 sandwiches	50 Servings: about 1 gallon 2 ½ quarts (filling) 100 Servings: about 3 gallons 1 quart (filling)