

# Ground Beef Stroganoff

Meal Components: Meat / Meat Alternate

Main Dishes, D-24

Ingredients	50 Servings		100 Servings		Directions
	Weight	Measure	Weight	Measure	
Raw ground beef (no more than 15% fat)	8 lb 8 oz		17 lb		<ol style="list-style-type: none"> <li>1. Brown ground beef. Drain. Continue immediately.</li> <li>2. Sprinkle flour over beef and stir.</li> <li>3. Add onions, granulated garlic, parsley, pepper, and salt. Stir to combine. Cook over low heat for approximately 5 minutes.</li> </ol>
Enriched all-purpose flour	4 1/2 oz	1 cup 1 Tbsp	9 oz	2 cups 2 Tbsp	
*Fresh onions, chopped	1 lb 12 oz	1 qt 3/4 cup	3 lb 8 oz	2 qt 1 1/2 cups	
OR	OR	OR	OR	OR	
Dehydrated onions	5 1/4 oz	2 3/4 cups	10 1/2 oz	1 qt 1 1/2 cups	
Granulated garlic		1 1/2 tsp		1 Tbsp	
Dried parsley		1/3 cup		2/3 cup	
Ground black or white pepper		1 tsp		2 tsp	

Instant nonfat dry milk,  
reconstituted

3 1/3 cups

1 qt 2 2/3 cups

4. Add milk and undiluted soup to beef mixture. Stir until well blended. Bring to boil. Reduce heat and cover. Simmer for 40-45 minutes. CCP: Heat to 155° F or higher for at least 15 seconds.

Canned condensed cream of  
mushroom soup

7 lb 13 oz

2 3/4 cups 2 Tbsp  
(2 1/2 No. 3 cyl  
cans)

15 lb 10 oz

1 qt 1 3/4 cups (5  
No. 3 cly cans)

5. Pour 7 lb 7 oz (about 1 gal 3 cups) into each medium half-steamtable pan (10" x 12" x 4"). For 50 servings, use 2 pans. For 100 servings, use 4 pans.

6. CCP: Hold for hot service at 135° F or higher. Portion with a 6 oz ladle (3/4 cup).

7. Serve over cooked rice or noodles.

### Marketing Guide

Food as Purchased for	50 Servings	50 Servings
Mature onions	2 lb	4 lb

Serving	Yield	Volume
<p>3/4 cup (6 oz ladle) provides 2 oz equivalent meat.</p>	<p><b>50 Servings:</b> about 14 lb 14 oz 2 medium half-steamtable pans</p> <p><b>100 Servings:</b> about 29 lb 12 oz 4 medium half-steamtable pans</p>	<p><b>50 Servings:</b> about 2 gallons 1 1/2 quarts</p> <p><b>100 Servings:</b> about 4 gallons 2 3/4 quarts</p>