

# Barbecued Beef or Pork on Roll (Using Canned Meats)

Meat/Meat Alternate-Vegetable-Grains/Breads

Sandwiches

F-02

Ingredients	50 Servings		100 Servings		Directions
	Weight	Measure	Weight	Measure	
*Fresh onions, chopped OR Dehydrated onions	7 oz OR 1 ¼ oz	1 ¼ cups OR ½ cup 2 Tbsp	14 oz OR 2 ½ oz	2 ½ cups OR 1 ¼ cups	<p>1. 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.</p> <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.</p> <p>CCP: Heat to 140° F or higher.</p> <p>3. Pour meat mixture (approximately 1 gal 2 ½ qt) into steamtable pan (12" x 20" x 2 ½"). 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.</p> <p>Portion with level No. 8 scoop (½ cup) onto bottom half of each roll. Top with other half of roll.</p>
*Fresh celery, chopped	4 ¼ oz	1 cup 2 Tbsp	8 ½ oz	2 ¼ cups	
Granulated garlic		1 ½ tsp		1 Tbsp	
Catsup	2 lb 11 oz	1 qt ¼ cup	5 lb 6 oz	2 qt ½ cup (¾ No. 10 can)	
Canned tomato paste	12 oz	1 ⅓ cups	1 lb 8 oz	2 ⅓ cups	
White vinegar		1 cup		2 cups	
Brown sugar, packed		¼ cup		½ cup	
Dry mustard		3 Tbsp		¼ cup 2 Tbsp	
Ground black or white pepper		1 ½ tsp		1 Tbsp	
Cayenne		½ tsp		1 tsp	
Beef, canned with natural juices OR Pork, canned with natural juices	13 lb 2 oz OR 13 lb 2 oz	7 ¼ No. 2 ½ cans OR 7 ¼ No. 2 ½ cans	26 lb 4 oz OR 26 lb 4 oz	14 ½ No. 2 ½ cans OR 14 ½ No. 2 ½ cans	
Enriched hamburger rolls (at least 1.8 oz each)		50 each		100 each	

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Comments:  
\*See Marketing Guide.

## Marketing Guide for Selected Items

Food as Purchased for	50 Servings	100 Servings
Mature onions	8 oz	1 lb
Celery	6 oz	12 oz
Chicken, whole, without neck and giblets OR	18 lb 1 oz OR	36 lb 2 oz OR
Turkey, whole, without neck and giblets	13 lb 14 oz	27 lb 12 oz

### SERVING:

1 sandwich provides 2 oz equivalent meat/meat alternate, 1/8 cup of vegetable, and 2 servings of grains/breads.

### YIELD:

**50 Servings:** 50 sandwiches

**100 Servings:** 100 sandwiches

### VOLUME:

**50 Servings:** about 1 gallon 2 1/2 quarts (filling)

**100 Servings:** about 3 gallons 1 quart (filling)

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### 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.

\*See Marketing Guide

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Nutrients Per Serving					
<b>Calories</b>	276	<b>Saturated Fat</b>	2.33 g	<b>Iron</b>	3.40 mg
<b>Protein</b>	16.74 g	<b>Cholesterol</b>	39 mg	<b>Calcium</b>	87 mg
<b>Carbohydrate</b>	35.73 g	<b>Vitamin A</b>	427 IU	<b>Sodium</b>	789 mg
<b>Total Fat</b>	7.16 g	<b>Vitamin C</b>	8.0 mg	<b>Dietary Fiber</b>	2.1 g