

Sloppy Joe

Ingredients	25 Servings		50 Servings		Directions
	Weight	Measure	Weight	Measure	
Raw ground beef (no more than 20% fat)	4 lb 5 oz		8 lb 10 oz		<ol style="list-style-type: none"> 1. Brown ground beef. Drain. Continue immediately. 2. Add onions and granulated garlic. Cook for 5 minutes. Add tomato paste, catsup, water, vinegar, dry mustard, pepper, and brown sugar. Mix well and simmer for 25-30 minutes. <p>CCP: Heat to 160° F or higher.</p> <ol style="list-style-type: none"> 3. Pour 5 lb 6 oz (2 qt 2 Tbsp) ground beef mixture into each pan (9" x 13" x 2"). For 25 servings, use 1 pan. For 50 servings, use 2 pans. 4. CCP: Hold for hot service at 140° F or warmer. <p>Portion with No. 12 scoop (1/3 cup) onto bottom half of each hamburger roll. Cover with top half of roll.</p> <ol style="list-style-type: none"> 5. Portion is 1 sandwich.
*Fresh onions, chopped OR Dehydrated onions	5 oz	3/4 cup 2 Tbsp OR 1/4 cup 3 Tbsp	10 oz	1 2/3 cups OR 3/4 cup 2 Tbsp	
Granulated garlic		1 1/2 tsp		1 Tbsp	
Canned tomato paste	14 oz	1 1/2 cups 1 Tbsp (1/2 No. 2-1/2 can)	1 lb 12 oz	3 cups 2 Tbsp (7/8 No. 2-1/2 can plus 2 1/2 Tbsp)	
Catsup	15 oz	1 1/2 cups (3/4 20 oz bottle)	1 lb 14 oz	3 cups (1 1/2 20 oz bottles)	
Water		1 cup		2 cups	
White vinegar		1/2 cup 1 Tbsp		1 cup 2 Tbsp	
Dry mustard		1 Tbsp		2 Tbsp	
Ground black or white pepper		1/2 tsp		1 tsp	
Brown sugar, packed		3 Tbsp	2 3/4 oz	1/4 cup 2 Tbsp	
Enriched hamburger rolls (at least 1.8 oz each)		25 each		50 each	

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Meat-Vegetable-Grains/Breads

Sandwiches

F-12

* See Marketing Guide

Marketing Guide for Selected Items

Food as Purchased for	25 Servings	50 Servings
Mature onions	6 oz	12 oz

SERVING:	YIELD:	VOLUME:
1 sandwich provides 2 oz of cooked lean meat, ¼ cup of vegetable, and the equivalent of 2 slices of bread.	25 Servings: 8 lb 3 oz 5 lb 6 oz (filling)	25 Servings: 25 each 2 quarts ¼ cup (filling)
	50 Servings: 16 lb 6 oz 10 lb 12 oz (filling)	50 Servings: 50 each 1 gallon ½ cup (filling)
Tested 2004		

Nutrients Per Serving

Calories	322	Saturated Fat	4.86 g	Iron	3.48 mg
Protein	20.26 g	Cholesterol	51 mg	Calcium	87 mg
Carbohydrate	32.05 g	Vitamin A	566 IU	Sodium	502 mg
Total Fat	12.35 g	Vitamin C	12.0 mg	Dietary Fiber	2.2 g