



**001316 - TEXAS STRAW HAT, K-8**

Source: LODI

Number of Portions: 80

Size of Portion: EACH

Alternate Recipe Name: TEXAS STRAW HAT

**Components:**

Meat/Alt: 2.5 oz  
 Grains: 1.5 oz  
 Fruit:  
 Vegetable: 0.25 cup  
 Milk:

**Recipe Subgroups:**

Vegetable, Red/Orange  
 Whole Grain Rich

**Attributes:**

HACCP Process: #2 Same Day Service

Ingredients	Measures	Instructions
096704 BEEF CRUMBLE:DON LEE # Q80101..... 011284 ONIONS,DEHYDRATED FLAKES..... 011333 PEPPERS,SWEET,GREEN,RAW..... 011143 CELERY,FRESH RAW..... 011546 TOMATO PRODUCTS,CND,PASTE,WO/SALT... 075094 WATER..... 000061 WORCHESTERSHIRE SAUCE..... 002009 CHILI POWDER..... 075156 GARLIC,GRANULATED..... 075042 SALT,TABLE..... 075157 OREGANO LEAVES,DRIED..... 002030 PEPPER,BLACK..... 011935 CATSUP..... 075103 SUGAR,BROWN.....	10 lbs 1 cup 3 CUPS (chopped) 3 CUPS (diced) 1/2 #10 Can 2 qts + 1 cup 1/2 cup 1/2 cup 1 Tbsp 1/4 cup 1 Tbsp 1 Tbsp 1 qt + 2 cups 2 CUPS (packed)	<p style="text-align: center;"><b><u>SAME DAY RECIPE</u></b></p> <p>YIELD: 80 SERVINGS (1/2 CUP MEAT SAUCE #8 SCOOP)</p> <p>KEEP FROZEN AT <b>(CCP)</b> 0° F. OR BELOW UNTIL NEEDED.</p> <p>1. COOK BEEF CRUMBLES AND ONIONS TOGETHER IN A PAN ON STOVE TOP AT 350° F. FOR 15-20 MINUTES IF PRODUCT IS FROZEN; 12-15 MINUTES IF PRODUCT IS THAWED IN REFRIGERATOR AT <b>(CCP)</b> 41° F. OR BELOW.</p> <p>2. MIX BEEF CRUMBLES WITH ONION, BELL PEPPERS, CELERY, TOMATO PASTE, WATER, CATSUP AND SEASONINGS. BLEND WELL AND SIMMER UNCOVERED UNTIL THICKENED AND FLAVORS ARE BLENDED: APPROXIMATELY 3045 MINUTES, STIRRING OCCASIONALLY OR UNTIL <b>(CCP)</b> AN INTERNAL TEMPERATURE OF 155° F. OR ABOVE FOR 15 SECONDS HAS BEEN REACHED.</p> <p><b>(CCP)</b> HOLD IN WARMER OR OVEN WITH AN INTERNAL TEMPERATURE AT 135° F. OR ABOVE UNTIL SERVING TIME FOR A MAXIMUM OF 2 HOURS.</p>
900134 TORTILLA CHIP, YELLOW, ROUND, BULK..... 001009 CHEESE,CHEDDAR.....	5 lbs 4 lbs	<p>SERVE 1 OZ. TORTILLA CHIPS (ABOUT 13 CHIPS) IN SERVING TRAY WITH 1/2 CUP (#8 SCOOP) MEAT SAUCE. TOP WITH 1/2 OZ. SHREDDED CHEESE.</p> <p><b>DISCARD ALL LEFTOVERS</b></p>

		<p>CATSUP AND BROWN SUGAR WILL PROVIDE A SWEETER VERSION. LET YOUR CUSTOMERS PREFERENCE BE YOUR GUIDE.</p> <p>1 CUP CHOPPED, FRESH ONION CAN BE SUBSTITUTED WITH 1 OZ. DEHYDRATED MINCED ONIONS.</p> <p>1 CUP CHOPPED, FRESH GREEN PEPPER CAN BE SUBSTITUTED WITH 1 OZ. DEHYDRATED GREEN PEPPER.</p> <p>1 CUP CHOPPED, FRESH CELERY CAN BE SUBSTITUTED WITH 4 OZ. CELERY FLAKES.</p>
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**\*Nutrients are based upon 1 Portion Size (EACH)**

Calories	399 kcal	Cholesterol	52 mg	Sugars	*7.4* g	Calcium	217.71 mg	46.91%	Calories from Total Fat
Total Fat	20.77 g	Sodium	1047 mg	Protein	20.55 g	Iron	2.42 mg	19.15%	Calories from Saturated Fat
Saturated Fat	8.48 g	Carbohydrates	34.75 g	Vitamin A	942.4 IU	Water <sup>1</sup>	73.67 g	*0.00%*	Calories from Trans Fat
Trans Fat <sup>2</sup>	*0.00* g	Dietary Fiber	4.30 g	Vitamin C	10.6 mg	Ash <sup>1</sup>	3.47 g	34.88%	Calories from Carbohydrates
								20.63%	Calories from Protein

\*N/A\* - denotes a nutrient that is either missing or incomplete for an individual ingredient

\* - denotes combined nutrient totals with either missing or incomplete nutrient data

<sup>1</sup> - denotes optional nutrient values

<sup>2</sup> - Trans Fat value is provided for informational purposes only, not for monitoring purposes.

Allergens							
Milk	Egg	Peanut	Tree Nut	Fish	Shellfish	Soy	Wheat
?	?	?	?	?	?	?	?
YES = Present NO = Absent ? = Undefined							