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SLOPPY JOE ON ROLL USDA

SERVINGS: 100 CALORIES: 260 KCAL

Ground beef and ground turkey combined with savory spices and sweet brown sugar.

INGREDIENTS

- 7 pounds Raw ground beef (3 pounds, 8 ounces), no more than 10% fat
- 12 pounds Raw ground turkey no more than 15% fat
- 20 ounces Fresh onions, chopped
- 2 tablespoon Garlic powder
- 4 tablespoons Dry mustard
- 2 teaspoon Ground black or white pepper
- 6 ounces Brown sugar
- 4 cups Water
- 2.25 cups White vinegar (1 cup, 2 tablespoons)
- 3.63 pounds Catsup (1 pound, 13 ounces)
- 3.5 pounds Canned no-salt-added tomato paste (1 pound, 12 ounces)
- 8 ounces Fresh green onions, tops and bottoms, chopped
- 11.25 pounds Whole-grain hamburger buns (5 pounds, 10 ounces)

INSTRUCTIONS

1. Place ground turkey and ground beef in a large stock pot. Heat uncovered over high heat for 5-8 minutes. Stir often until meat is well done.
2. Remove meat from heat. Drain beef and turkey in a colander. Return meat to heat.
3. Add onions, garlic powder, dry mustard, pepper, and sugar. Cook uncovered over medium-high heat for 1-2 minutes, stirring occasionally.
4. Add water, vinegar, catsup, and tomato paste. Stir well. Heat uncovered over medium-high heat for 1-2 minutes.
5. Reduce heat to medium. Add green onions. Simmer uncovered for 5-10 minutes.
6. Pour 2 qt 2 cups (5 lb 3 oz) sloppy joe mixture into a steam table pan (12" x 20" x 2½"). Set aside for step 9.
For 50 servings, use 2 pans.
7. Place bottom half of each bun on a sheet pan (18" x 26" x 1").
For 50 servings, use 4 pans.
8. Using a No. 12 scoop, portion ⅓ cup 2½ tsp (about 3 oz) sloppy joe mixture onto bottom half of each bun.
9. Place top half of bun on top of each sandwich.
10. Serve 1 sandwich.

RECIPE NOTES

Critical Control Point: Heat to 165 °F or higher for at least 15 seconds.

Critical Control Point: Hold for hot service 135 °F or higher.

Crediting: 1 sandwich provides 2 oz equivalent meat/meat alternate, 1/8 cup red/orange vegetable, 1/8 cup additional vegetable, and 1.75 oz equivalent grains.

NUTRITION FACTS PER SERVING (1SANDWICH)

Calories: 260 kcal | Fat: 7 g | Saturated fat: 2 g | Cholesterol: 40 mg | Sodium: 420 mg | Carbohydrates: 32 g | Fiber: 2 g | Sugar: 11 g | Protein: 17 g | Calcium: 990 %

This recipe has not been tested or standardized by Healthy School Recipes. The outcome, allergen information, and nutrient data may vary depending on the specific ingredients and equipment used in your location.