

BBQ Beef Burger (712)

(BBQ Beef Burger MC712)

Meat/Meat Alternate-Vegetable-Grains/Breads Source: MS Cycles II

Ingredients	50 Servings		100 Servings		For _____ Servings	Directions
	Weight	Measure	Weight	Measure		
Onions, fresh, yellow, diced.....	7 oz.....	1 Cup chopped	14oz.....	2 1/2 Cup.....	<p>1. Combine onions, celery, garlic powder, ketchup, tomato paste, vinegar, brown sugar, dry mustard, pepper, and cayenne. Bring to a boil. Reduce heat and simmer, uncovered, for 10-15 minutes, stirring frequently.</p> <p>2. Remove fat from canned beef, reserving juices. Add beef, with juices, to sauce and stir. Bring to boil. Reduce heat.</p> <p>3. Simmer, uncovered, until heated through, 20-30 minutes. Stir constantly.</p> <p>CCP: Heat product to minimum internal temperature of 155 F or according to package directions.</p> <p>4. Pour meat mixture into serving pans.</p> <p>CCP: Hold and maintain product at minimum temperature of 135° F.</p> <p>5. Portion with level No. 8 scoop (1/2 cup) onto bottom half of each roll. Top with other half of roll.</p>	
Celery, fresh, raw, diced, 1/4".....	4 1/4 oz.....	1 Cup, diced.....	8 1/2 oz.....	2 Cup, diced.....		
Garlic Powder.....	2 lb 11 oz.....	1 1/2 Tsp.....	1 Tbsp.....	1 Tbsp.....		
Ketchup.....	12 oz.....	1 Qt 1/4 Cup.....	5 lb 6 oz.....	3/4 No. 10 can.....		
Tomato paste, canned w/salt.....	12 oz.....	1 1/4 Cup.....	1 lb 8 oz.....	2 1/2 Cup.....		
Vinegar, distilled, white.....	1 Cup.....	2 Cup.....		
Sugars, brown, dark.....	1/4 Cup packed	3 3/4 oz.....	1/2 Cup packed		
Mustard, powder/dry.....	3 Tbsp.....	1/4 cup 2 Tbsp.....		
Pepper, Black.....	1 1/2 Tsp.....	1 Tbsp.....		
Pepper, Red/Cayen.....	1/2 Tsp.....	1 Tsp.....		
Beef canned, w/ natural juice, heated.....	13 lb 2 oz.....	7 1/4 #2-1/2 can.....	26 lb 4 oz.....	14 1/2 #2-1/2 can.....		
Buns, hamburger, plain.....	50 Buns.....	100 Buns.....		

Developed by the Mississippi Department of Education, Office of Child Nutrition Programs

(Continued on Back)

BBQ Chicken Sandwich (714)

(BBQ Chicken Sandwich MC714)

Meat/Meat Alternate-Grains/Breads Source: MS Cycles II

Ingredients	40 Servings		80 Servings		For _____ Servings	Directions
	Weight	Measure	Weight	Measure		
Chicken meat only, diced..... Sauce, BBQ, Hickory Smoke	10 lb.....	1 Qt 2 ½ Cup	20 lb.....	3 Qt 1 Cup.....		BARBECUE CHICKEN 1. Mix chicken and barbecue sauce. 2. Heat for 10 minutes or until mixture reaches desired temperature. CCP: Internal temperature of product must register 165 F for 15 seconds at completion of cooking process.
Buns, Hamburger, plain.....		40 buns.....		80 buns.....		
						ASSEMBLY: 3. Open buns and portion ½ cup (No. 8 scoop or 4 oz spoodle) of BBQ chicken and onto bottom half of bun. Replace bun top. (Prepare in batches to maintain quality). 4. Place sandwiches in 2" full pans lined with pan liners. 5. Cover with aluminum foil. Cut holes in foil and place in warmer until ready for service. CCP: Hold and maintain product at minimum temperature of 135° F. Check temperature every 30 minutes. Refrigerate any leftovers. Leftovers should be covered, labeled and dated

Serving: 1 sandwich provides 2 oz. meat/meat alternate and 2 grain/bread **Yield: 50 servings: 50 sandwiches**
100 servings: 100 sandwiches

BBQ Chicken Sandwich (Continued)

Nutrients Per Serving:

* Denotes Missing Nutrient Values

Calories	293	Iron	2.72	Mg	Protein	20.37	G	Percent ⇒	Protein	27.82%
Cholesterol	47	Mg	80.18	Mg	Carbohydrates	36.38	G	Of ⇒	Carbohydrates	49.70%
Sodium	857	Mg	42	RE	Total Fat	6.53	G	Calories ⇒	Total Fat	20.06%
Dietary Fiber	1.62	G	1.62	Mg	Saturated Fat	1.66	G	From ⇒	Saturated Fat	5.11%

Production Notes:

Thaw diced chicken in refrigerator.

Optional: Season chicken with 4 tsp Creole seasoning for 40 servings.

Serving Notes:

Serve ½ cup portion with #8 scoop or 4 ounce spoodle

Purchasing Guide:

Use commodity products when available

Miscellaneous Notes:

According to HACCP requirements, all leftover meats, (hamburger patties) must be reheated to 165 F for 15 seconds. Consider the quality of the leftover product when these recommendations are followed.

BBQ Pork Sandwich (716)

(BBQ Pork Sandwich MC716)

Meat/Meat Alternate-Grains/Breads Source: MS Cycles II

Ingredients	40 Servings		80 Servings		For _____ Servings	Directions
	Weight	Measure	Weight	Measure		
Pork, fresh, leg(ham), rump, half, in & fat.....	5 lb 4 oz.....	2 Cup.....	10 lb 8 oz.....	1 Qt.....		BBQ HAM 1. Combine cooked, shredded pork, barbecue sauce, and Cajun seasoning. 2. Heat thoroughly. CCP: Heat product until internal temperature reaches 155° F.
Sauce, BBQ, hickory, smoke Seasoning, creole.....	1/3 oz.....	2 Tsp.....	2/3 oz.....	4 Tsp.....		
Buns, hamburger.....		40 Buns.....		80 Buns.....		
						ASSEMBLY: 3. Open buns and portion with #10 scoop, of BBQ pork onto bottom half of bun. Replace bun top. (Prepare in batches to maintain quality.) 4. Place sandwiches in 2" full pans lined with an liners. 5. Cover with aluminum foil. Cut holes in foil and place in warmer until ready for service. CCP: Hold and maintain product at minimum temperature of 135° F. Check temperature every 30 minutes. Refrigerate any leftovers. Leftovers should be covered, labeled and dated
Dill pickles spears.....	50 each.....		100 each.....			6. Portion 1 sandwich.

Serving: 1 sandwich provides 2 oz meat/meat alternate and 2 grains/breads **Yield: 50 servings: 50 sandwiches**
100 servings: 100 sandwiches

BBQ Pork Sandwich (Continued)

Nutrients Per Serving:

* Denotes Missing Nutrient Values

Calories	312	Iron	2.40	Mg	Protein	21.75	G	Percent ⇒	Protein	27.88%
Cholesterol	57	Mg	79.37	Mg	Carbohydrates	29.29	G	Of ⇒	Carbohydrates	37.55%
Sodium	563	Mg	12	RE	Total Fat	11.17	G	Calories ⇒	Total Fat	32.21%
Dietary Fiber	1.47	G	0.62	Mg	Saturated Fat	3.74	G	From ⇒	Saturated Fat	10.80%

Production Notes:

Use Food Buying Guide to determine amount of fresh ham or pork to prepare to yield the number of 2 ounce portions needed. Shred cooked pork. If prepared the day before, store in shallow pans, cover and refrigerate. Temperature should reach 41° F, within 6 hours.

Serving Notes:

Portion BBQ pork with #10 scoop.

Purchasing Guide:

Use commodity products when available

Miscellaneous Notes:

According to HACCP requirements, all leftover meats must be reheated to an internal temperature of 165 F for 15 seconds. Consider the quality of the leftover product when these recommendations are followed.

BBQ Pulled Pork Burger (718)

(BBQ Pulled Pork Burger MC718)

Meat/Meat Alternate-Grains/Breads

Source: MS Cycles II

Ingredients	50 Servings		100 Servings		For _____ Servings	Directions
	Weight	Measure	Weight	Measure		
Pork, BBQ, pulled..... Sauce, BBQ, hickory, smoke.....	10 lb 6 oz.....	½ Gal.....	20 lb 12 oz.....	1 Gal.....		1. Heat pulled pork according to package directions. Combine with BBQ sauce and heat. CCP: Heat product to a minimum temperature of 140 °F or according to package directions.
						2. Pour heated meat mixture into serving pans and serve immediately or cover and place in warmer until ready for service.
						3. SANDWICH ASSEMBLY: Place 25 bottom portions of hamburger bun on bun pan, 5 down and 5 across.
Buns, hamburger, plain.....		50 Buns.....		100 Buns.....		4. Portion 3 oz. (#10 scoop) meat mixture onto bottom portion of hamburger buns. Place buns on top of meat mixture. 5. Serve immediately or cover with aluminum foil. Cut holes in foil and place in warmer until ready for service. 6. Portion 1 sandwich per serving.
						CCP: Hold and maintain product at minimum temperature of 135° F. Check temperature every 30 minutes. Refrigerate any leftovers. Leftovers should be covered, labeled and dated

Serving: 1 sandwich provides 2 oz meat/meat alternate and 1 grain/bread **Yield: 50 servings: 50 sandwiches**
100 servings: 100 sandwiches

Developed by the Mississippi Department of Education, Office of Child Nutrition Programs

(Continued on Back)

BBQ Pulled Pork Burger (Continued)

Nutrients Per Serving:

* Denotes Missing Nutrient Values

Calories	358		Iron		3.24	Mg	Protein		20.39	G	Percent ⇒	Protein		22.79%
Cholesterol	55	Mg	Calcium		72.24	Mg	Carbohydrates		41.76	G	Of ⇒	Carbohydrates		46.66%
Sodium	1307	Mg	Vitamin A		33	RE	Total Fat		9.37	G	Calories ⇒	Total Fat		23.55%
Dietary Fiber	1.62	G	Vitamin C		1.60	Mg	Saturated Fat		3.39	G	From ⇒	Saturated Fat		8.52%

Production Notes:

Serving Notes:

Sandwiches may be individually wrapped in foil

Purchasing Guide:

Use commodity products when available

Miscellaneous Notes:

According to HACCP requirements, all leftover meats must be reheated to an internal temperature of 165 F for 15 seconds. Consider the quality of the leftover product when these recommendations are followed.

BBQ Rib Sandwich, Brush(720)

(BBQ Rib Sandwich, brush MC720)

Meat/Meat Alternate-Grains/Breads

Source: MS Cycles II

Ingredients	50 Servings		100 Servings		For _____ Servings	Directions
	Weight	Measure	Weight	Measure		
Pork patty, rib shaped..... Sauce, BBQ, hickory smoke.....	50 patty..... 2 Qt 3 Cup.....	100 patty..... 5 ½ Qt.....	PORK RIB PATTIES 1. Brush patties with barbecue sauce. 2. Bake patties according to package directions. (Prepare in batches to maintain quality.) 3. Cover pan with aluminum foil and place in warmer until ready for service or assembly. CCP: Heat product to minimum temperature of 140°F. ASSEMBLY 4. Open buns and place cooked pork patties in buns. Replace bun tops. Place burgers in 2" full pans lined with pan liners. 5. Cover with aluminum foil. Cut holes in foil and place in warmer until ready for service. 6. Portion 1 sandwich per serving. CCP: Hold and maintain product at minimum temperature of 135° F. Check temperature every 30 minutes. Refrigerate any leftovers. Leftovers should be covered, labeled and dated.
Buns, split top, seed 6".....	50 buns.....	100 buns.....	

Serving: 1 sandwich provides 2 oz meat/meat alternate and 2 grains/breads

**Yield: 50 servings: 50 sandwiches
100 servings: 100 sandwiches**

Developed by the Mississippi Department of Education, Office of Child Nutrition Programs

(Continued on Back)

BBQ Rib Sandwich, Brush (Continued)

Nutrients Per Serving:

* Denotes Missing Nutrient Values

Calories	418	Iron	4.97	Mg	Protein	20.89	G	Percent ⇒	Protein	20.00%
Cholesterol	35	Mg	111.65	Mg	Carbohydrates	52.50	G	Of ⇒	Carbohydrates	50.28%
Sodium	1317	Mg	66	RE	Total Fat	13.62	G	Calories ⇒	Total Fat	29.36%
Dietary Fiber	4.54	G	2.20	Mg	Saturated Fat	4.07	G	From ⇒	Saturated Fat	8.78%

Production Notes:

Serving Notes:

Sandwiches may be wrapped in foil prior to placing in warmer.

Purchasing Guide:

Use commodity products when available

According to HACCP requirements, all leftover meats must be reheated to an internal temperature of 165°F for 15 seconds, within a 2 hour period. Consider the quality of the leftover product when these recommendations are followed.

Miscellaneous Notes:

BBQ Rib Sandwich, Dip (722)

(BBQ Rib Sandwich, dip MC722)

Meat/Meat Alternate-Grains/Breads

Source: MS Cycles II

Ingredients	50 Servings		100 Servings		For _____ Servings	Directions
	Weight	Measure	Weight	Measure		
Pork patty, rib shaped..... Sauce, BBQ, hickory smoke.....		50 patty..... 1 Gal 1 Qt.....		100 patty..... 2 Gal 2 Quart..		PORK RIB PATTIES 1. Dip patties in barbecue sauce. 2. Bake patties according to package directions. (Prepare in batches to maintain quality.) 3. Cover pan with aluminum foil and place in warmer until ready for service or assembly.
Buns, split top, seed 6".....		50 bun, 6"x2.5".....		100 bun, 6"x2.5".....		CCP: Heat product to minimum temperature of 140°F. ASSEMBLY 4. Open buns and place cooked pork patties in buns. Replace bun tops. Place burgers in 2" full pans lined with pan liners. 5. Cover with aluminum foil. Cut holes in foil and place in warmer until ready for service. 6. Portion 1 sandwich per serving.

CCP: Hold and maintain product at minimum temperature of 135° F. Check temperature every 30 minutes. Refrigerate any leftovers. Leftovers should be covered, labeled and dated.

Serving: 1 sandwich provides 2 oz meat/meat alternate and 2 grains/breads

**Yield: 50 servings: 50 sandwiches
100 servings: 100 sandwiches**

Developed by the Mississippi Department of Education, Office of Child Nutrition Programs

(Continued on Back)

BBQ Rib Sandwich, Dip (Continued)

Nutrients Per Serving:

* Denotes Missing Nutrient Values

Calories	466		Iron	5.42	Mg	Protein	21.42	G	Percent ⇒	Protein	18.37%
Cholesterol	35	Mg	Calcium	111.67	Mg	Carbohydrates	63.85	G	Of ⇒	Carbohydrates	54.78%
Sodium	1900	Mg	Vitamin A	103	RE	Total Fat	13.71	G	Calories ⇒	Total Fat	26.46%
Dietary Fiber	4.79	G	Vitamin C	3.99	Mg	Saturated Fat	4.07	G	From ⇒	Saturated Fat	7.87%

Production Notes:

Serving Notes:

Sandwiches may be wrapped in foil before placing in warmer.

Purchasing Guide:

Use commodity products when available

According to HACCP requirements, all leftover meats must be reheated to an internal temperature of 165°F for 15 seconds, within a 2 hour period. Consider the quality of the leftover product when these recommendations are followed.

Miscellaneous Notes:

BBQ Turkey Sandwich (724)

(BBQ Turkey Sandwich MC724)

Meat/Meat Alternate-Grains/Breads

Source: MS Cycles II

Ingredients	50 Servings		100 Servings		For _____ Servings	Directions
	Weight	Measure	Weight	Measure		
Turkey roast, frzn, lt&dk meat.....	9 lb 4 oz.....	1 Qt 2 ½ Cup.....	19 lb 8oz.....	3 ¼ Qt.....		BBQ TURKEY 1. Season turkey roasts with creole seasoning. Bake turkey roasts until temperature reaches 165°F. Shred turkey. If for next day's menu, section each roast into 4 pieces. Place in shallow pans, cover and cool to 41°F within 6 hours. 2. Mix turkey and barbecue sauce. 3. Heat thoroughly until product reaches correct temperature. <i>CCP: Internal temperature of product must register 165 F for 15 seconds at completion of cooking process.</i>
Sauce, BBQ, Hickory Smoke Seasoning, creole.....		½ Tbsp.....		1 Tbsp.....		
Buns, Hamburger, plain.....		50 buns.....		100 buns.....		ASSEMBLY: 4. Open buns and portion 3/8 cup (No. 10 scoop) of BBQ turkey onto bottom half of bun. Replace bun top. (Prepare in batches to maintain quality). 5. Place sandwiches in steamable pans (12x20x2.5) lined with pan liners. 6. Cover with aluminum foil. Cut holes in foil and place in warmer until ready for service. <i>CCP: Hold and maintain product at minimum temperature of 135° F. Check temperature every 30 minutes. Refrigerate any leftovers. Leftovers should be covered, labeled and dated</i>
						7. Portion 1 sandwich.

Serving: 1 sandwich provides 2 oz. meat/meat alternate and 2 grain/bread

**Yield: 50 servings: 50 sandwiches
100 servings: 100 sandwiches**

BBQ Turkey Sandwich (Continued)

Nutrients Per Serving:

* Denotes Missing Nutrient Values

Calories	272	Iron	2.90	Mg	Protein	16.89	G	Percent Of ⇒	Protein	24.87%
Cholesterol	30	Mg	75.07	Mg	Carbohydrates	36.08	G	⇒	Carbohydrates	53.13%
Sodium	1134	Mg	27	RE	Total Fat	5.99	G	Calories ⇒	Total Fat	19.84%
Dietary Fiber	1.58	G	1.30	Mg	Saturated Fat	1.70	G	From ⇒	Saturated Fat	5.63%

Production Notes:

According to the Food Buying Guide, 19 1/2 lb. of turkey roast when cooked will yield 100 2 oz portions of cooked turkey. Nutritional analysis is based on cooked turkey weight..

Serving Notes:

Purchasing Guide:

Use commodity products when available

Miscellaneous Notes:

According to HACCP requirements, all leftover meats must be reheated to internal temperature of 165° F for 15 seconds, within a 2 hour period. Consider the quality of the leftover product when these recommendations are followed.