



# Hamburger Steak (2.5 oz.) with Gravy (144)

## (Hamburger Steak with Gravy MC 144)

Meat/Meat Alternate

Source: MS Cycles II

Ingredients	50 Servings		100 Servings		For _____ Servings	Directions
	Weight	Measure	Weight	Measure		
Beef Patty, Broiled, 2.5 oz.		50 Burger Patties.		100 Burger Patties.		<ol style="list-style-type: none"> <li>1. Cook hamburger patty according to package directions. Shingle 50 in a full-size 2 ½ inch pan.</li> <li>CCP: Heat product to minimum temperature of 140°F</li> <li>2. Prepare brown gravy according to package directions. Pour over hamburger patties in pan. Serve immediately or cover and place in holding warmer until ready for service.</li> <li>3. Portion 1 patty and 2 oz. brown gravy per serving. Serving: 1 serving provides 2 oz. meat/meat alternate.</li> </ol> <p>CCP: Hold and maintain product at a minimum temperature of 135°F. Check temperature every 30 minutes. Refrigerate any leftovers. Leftovers should be covered, labeled, and dated.</p>
Brown Gravy Mix.		1 package.		2 packages.		
Water.		1 gal.		2 gal.		

Serving: 1 beef patty provides 2 oz meat/meat alternate.

Yield: 50 servings: 50 steak patties with gravy  
100 servings: 100 steak patties with gravy

**Nutrients Per Serving:**

**\*Denotes Missing Nutrient Values**

	Calories	189	Iron	1.70	Mg	Protein	12.70	G	Percent ⇒	Protein	26.89%
Cholesterol	34	Mg	Calcium	24.62	Mg	Carbohydrates	6.78	G	Of ⇒	Carbohydrates	14.36%
Sodium	721	Mg	Vitamin A	10	RE	Total Fat	12.35	G	Calories ⇒	Total Fat	58.82%
Dietary Fiber	1.06	G	Vitamin C	0.01	Mg	Saturated Fat	5.45	G	From ⇒	Saturated Fat	25.96%

Production Notes:

Serving Notes:

1 serving=1 patty and 2 oz brown gravy

Purchasing Guide:

Use commodity products when available

Miscellaneous Notes:

# Cheesy Burger Bake (126)

## (Cheesy Burger Bake MC 126)

Meat/Meat Alternate-Vegetable

Source: MS Cycles II

Ingredients	40 Servings		80 Servings		For _____ Servings	Directions
	Weight	Measure	Weight	Measure		
Raw Ground Beef . . . . .	10 lb.		20 lb.			<ol style="list-style-type: none"> <li>1. Brown ground beef and drain. Press draining beef to remove excess fat. Add onion. Continue cooking for 5 minutes.</li> <li>2. Mix tomato paste, Sloppy Joe seasoning mix, and water. Add mixture to ground beef and simmer for 10 to 15 minutes.</li> <li>3. Let cool slightly and fold in cheese. Pour 2 quarts into full-size 2 ½ inch deep serving pans.</li> <li>4. Layer 5 lb of potatoes in single layer on top of mixture. Bake at 350°F for 25 minutes or until potatoes are done and nicely brown.</li> <li>5. Portion with #6 scoop (2/3 cup).</li> </ol> <p>CCP: Bake until internal temperature reaches 165°F for 15 seconds.</p> <p>CCP: Hold and maintain product at 135°F. Check temperature every 30 minutes. Refrigerate any leftovers. Leftovers should be covered, labeled, and dated.</p>
Fresh Yellow Onions, Diced	1 lb.		2 lb.			
Canned Tomato Paste, with Salt . . . . .		½ #10 can.		1 #10 can.		
Water . . . . .		3 qt.		1 ½ gal.		
Seasoning, Sloppy Joe Mix		1 container.		2 containers.		
5 Blend Cheese, Shredded	2 lb 8 oz.		5 lb.			
Nugget Shaped Potatoes . .	10 lb.		20 lb.			

**Serving: 2/3 cup serving provides 3 oz meat/meat alternate and 3/8 cup vegetable.**  
**½ cup serving provides 2 oz meat/meat alternate and 1/4 cup vegetable.**

**Yield: 40 servings: 2 full-size pans**  
**80 servings: 4 full-size pans**

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

(Continued on Back)

## Cheesy Burger Bake (Continued)

**Nutrients Per Serving:**

**\*Denotes Missing Nutrient Values**

		Iron		Mg	Protein	G	Percent	Protein	%
Calories							⇒		
Cholesterol					Carbohydrates				
Sodium		Mg	Calcium	Mg	Total Fat		Of	Carbohydrates	%
Dietary Fiber		Mg	Vitamin A	RE	Saturated Fat		Calories	Total Fat	%
		G	Vitamin C	Mg			From	Saturated Fat	%
							⇒		

**Production Notes:**

To vary recipe, use different seasoning mixes, such as chili or taco. Recipe is based on 2/3 cup serving. For younger grades, a 1/2 cup serving may be used. This will require a new nutrient analysis.

**Serving Notes:**

Portion Control Tools Used:  
 #6 scoop for 2/3 cup serving  
 #8 scoop for 1/2 cup serving

**Purchasing Guide:**

Use commodity products when available

**Miscellaneous Notes:**

# Cheeseburger Pie (120)

## (Cheeseburger Pie MC 120)

**Meat/Meat Alternate-Grain/Bread**

Source: MS Cycles II

Ingredients	48 Servings		96 Servings		For _____ Servings	Directions
	Weight	Measure	Weight	Measure		
Raw Ground Beef . . . . .	10 lb.		20 lb.			<ol style="list-style-type: none"> <li>1. Brown ground beef and drain. Press draining beef to remove excess fat. After draining ground beef, continue cooking.</li> <li>2. Add onions and green peppers to meat. Cook until vegetables are tender.</li> <li>3. Add seasonings, tomato paste, and water. Simmer until thick.</li> <li>4. Evenly distribute 2 quarts ground beef mixture into steam table pans (12"X20"X2½"). For 48 servings use 2 steam table pans; for 96 servings use 4 steam table pans.</li> <li>5. Top with shredded cheese; 1 quart per pan.</li> <li>6. Place biscuits on top of pan; 4 across and 6 down.</li> <li>7. To bake: Conventional oven: 375°F for 30-35 minutes (frozen state of biscuits). Convection oven: 375°F for 25 minutes (frozen state of biscuits).</li> <li>CCP: Heat product to minimum internal temperature of 155°F or according to package directions.</li> <li>8. Portion 6X4" full size pan, using biscuits as a guide. If covered, punch holes so that the crust does not become soggy.</li> </ol> <p>CCP: Hold and maintain product at a minimum temperature of 135°F. Check temperature every 30 minutes. Refrigerate any leftovers. Leftovers should be covered, labeled, and dated.</p>
Fresh Onions. . . . .	1 lb 4 oz.		2 lb 8 oz.			
Fresh Green Peppers, Diced	1 lb 4 oz.		2 lb 8 oz.			
Mustard, Powder/Dry. . . . .		2 tsp.		1 Tbsp		
Seasoning, Sloppy Joe Mix		1 container.		2 containers.		
Canned Tomato Paste w/ Salt. . . . .		1 qt.		2 qt.		
Water. . . . .		2 qt.		1 gal.		
American Cheese, Shredded		2 qt.		1 gal.		
Frozen Biscuits, Unbaked. . . . .		48 biscuits.		96 biscuits.		

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

**Yield: 48 servings: 2 full-size steam table pans  
96 servings: 4 full-size steam table pans**

## Cheeseburger Pie (Continued)

**Nutrients Per Serving:**

**\*Denotes Missing Nutrient Values**

Calories	424	Iron	3.01	Mg	23.99	G	Percent ⇒	Protein	22.63%
Cholesterol	75	Mg Calcium	153.39	Mg	29.00	G	Of ⇒	Carbohydrates	27.35%
Sodium	1535	Mg Vitamin A	181	RE	22.82	G	Calories ⇒	Total Fat	48.44%
Dietary Fiber	2.10	G Vitamin C	20.57	Mg	9.36	G	From ⇒	Saturated Fat	19.85%

**Production Notes:**

To change flavor, use spaghetti sauce or taco seasoning instead of the Sloppy Joe seasoning mix.

**Serving Notes:**

Cut portions so that each portion has one biscuit on top.

**Purchasing Guide:**

Use commodity products when available

**Miscellaneous Notes:**

# Cheeseburger, 2.5 oz patty (728){1}

(Cheeseburger, 2.5 oz patty, MC728){2}

Meat/Meat Alternate –Grains/Breads {3}

Source: MS Cycles II {4}

Ingredients {5}	50 Servings {6}		100 Servings		For _____ Servings	Directions {7}
	Weight	Measure	Weight	Measure		
Hamburger patty, baked, 2.5 oz.....		50 patty.....		100 patty.....		<b>HAMBURGER PATTIES:</b> 1. Bake or steam patties according to package directions. Overcooking will cause patties to be dry. (Prepare in batches to maintain quality.) 2. Drain liquid from pan. 3. Top each patty with one slice (1/2 oz) of cheese. 4. Cover pan with aluminum foil. Cut holes in foil and place in warmer until ready for assembly. {8} CCP: Heat product to minimum temperature of 140°F.
Cheese, American, process, slice.....		50 slice, 1/2 oz.....		100 slice, 1/2 oz.....		
Buns, hamburger, plain.....		50 buns.....		100 buns.....		
Lettuce, iceberg, fresh.....	1 lb 4 oz.....		2 lb 8 oz.....			<b>TRIMMINGS:</b> 7. If using head lettuce, wash lettuce thoroughly, drain, separate leaves and dry thoroughly. Shredded lettuce is another option. 8. Wash, core, thinly slice tomatoes (8 slices/tomato). 9. Place lettuce, 1 tomato slice, and 2 pickle slices on the side.  CCP: Cover and place under refrigeration (41 F or lower) until ready for service.
Tomatoes, fresh, red, ripe.....	2 lb 8 oz.....	7 each.....	5 lb.....	13 each.....		
Pickles, dill slices.....	4 oz.....	100 slices.....	8 oz.....	200 slices.....		

## Cheeseburger, 2.5 oz patty (Continued)

10. Portion 1 cheeseburger with trimmings 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			

**{9} Serving: 1 hamburger provides 2 meat/meat alternate and 1 serving grain/bread. Yield: 50 servings: 50 sandwiches  
100 servings: 100 sandwiches**

**Nutrients Per Serving: {10}**  
**\*Denotes Missing Nutrient Values**

Calories	347	Iron	3.17*	Mg	Protein	19.10	G	Percent	⇒	Protein	22.00%
Cholesterol	42	Mg Calcium	175.81	Mg	Carbohydrates	29.40	G	Of	⇒	Carbohydrates	33.87%
Sodium	675	Mg Vitamin A	33*	RE	Total Fat	16.62	G	Calories	⇒	Total Fat	43.08%
Dietary Fiber	2.86	G Vitamin C	4.80*	Mg	Saturated Fat	5.94	G	From	⇒	Saturated Fat	15.39%

Production Notes: {11}

Serving Notes: {12}

Batch cook: Prepare only what can be served in a 30 minute period to maintain maximum quality.

Purchasing Guide: {13}

Use commodity products when available

When using raw hamburger patties, prepare according to package directions. Bake or broil, until internal temperature registers 155° F for 5 seconds. Stack patties before checking temperature.

Read CN label (for charbroiled patties) to insure manufacturer' recommendations for meeting meal component.

Miscellaneous Notes: {14}

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.