

Salisbury Steak (USDA)

Recipe: 500166 SALISBURY STEAK

Recipe Source: USDA D-33
 Recipe Group: ENTREES

Recipe HACCP Process: #2 Same Day Service

Alternate Recipe Name:
 Number of Portions: 50
 Size of Portion: SERVINGS

023567 BEEF,GROUND,85% LN MEAT / 15% FAT,RAW... 020038 OATS..... 001123 EGG,WHOLE,RAW,FRESH..... 799923 SOUP, STOCK, BEEF, LO SODIUM..... 001091 MILK,DRY,NONFAT,REG,WO/ VIT A..... 011282 ONIONS,RAW..... 002029 PARSLEY,DRIED..... 002030 PEPPER,BLACK..... 002047 SALT,TABLE.....	8 LB 12 OZ 4 large 1 CUP 2 1/4 OZ 12 OZ, chopped 1/4 CUP 1 1/2 TSP 2 TSP	1. Blend all ingredients in mixer for 4 minutes on low speed. DO NOT OVERMIX. 2. Portion 25 steaks onto each ungreased sheet pan (18" x 26" x 1") with a firmly packed level No. 10 scoop (3/8 cup). Flatten into an oval pattie. For 50 servings, use 2 pans. For 100 servings, use 4 pans. 3. Bake: Conventional oven: 350°F for 25-30 minutes Convection oven: 300°F for 15-20 minutes CCP: Heat to 165°F or higher for at least 15 seconds. 4. Transfer steaks to steamtable pans (12" x 20" x 2 1/2"). For 50 servings, use 2 pans. For 100 servings, use 4 pans. 5. CCP: Hold for hot service at 135°F or higher. Portion 1 pattie (2 3/4 oz).
		<p style="text-align: center;">Food as Purchased</p> <p style="text-align: center;">50 Servings 100 Servings</p> Mature onions 14 oz 1 lb 12 oz
		<p style="text-align: center;">Special Tip</p> <p>For 50 servings, use 2 oz (2/3 cup) dried whole eggs and 2/3 cup water in place of eggs.</p> <p>For 100 servings, use 3 1/2 oz (1 cups 3 Tbsp) dried whole eggs and 1 1/3 cups water in place of eggs.</p>
		<p style="text-align: center;">Serving</p> 1 portion provides 2 oz equivalent meat/meat alternate.

NOTICE: The data contained within this report and the NUTRIKIDS® Menu Planning and Nutritional Analysis software should not be used for and does not provide menu planning for a child with a medical condition or food allergy. Ingredients and menu items are subject to change or substitution without notice. Please consult a medical professional for assistance in planning for or treating medical conditions.

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*Nutrients are based upon 1 Portion Size (SERVINGS)

Calories	186 kcal	Cholesterol	63.00 mg	Sugars	0.00 g	Calcium	40.00 mg	49.25%	Calories from Total Fat
Total Fat	10.18 g	Sodium	156.00 mg	Protein	16.67 g	Iron	2.00 mg	20.41%	Calories from Saturated Fat
Saturated Fat	4.22 g	Carbohydrates	5.95 g	Vitamin A	47.00 IU	Water ¹	0.00 g	0.00%	Calories from Trans Fat
Trans Fat ²	0.00 g	Dietary Fiber	0.80 g	Vitamin C	0.50 mg	Ash ¹	0.00 g	12.79%	Calories from Carbohydrates
								35.84%	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
¹ - denotes optional nutrient values
² - Trans Fat value is provided for informational purposes only, not for monitoring purposes.

Miscellaneous		Attributes	Allergens Present	Allergens Absent	Allergens Unidentified
Meat/Alt.....	2.000 oz				? - Milk
Grain.....	oz				? - Egg
Fruit.....	cup				? - Peanut
Vegetable.....	cup				? - Tree Nut
Milk.....	cup				? - Fish
Moisture & Fat Change					? - Shellfish
Moisture Change.	0%				? - Soy
Fat Change.....	0%				? - Wheat
Type of Fat.....					

Production Specification

I/R	Ing #	Ingredient or Sub-Recipe	Measure	Measure	Round
I	050116	Salisbury Steak			
I	023567	BEEF,GROUND,85% LN MEAT / 15% FAT,RAW			
I	020038	OATS			
I	001123	EGG,WHOLE,RAW,FRESH			
I	799923	SOUP, STOCK, BEEF, LO SODIUM			
I	001091	MILK, DRY, NONFAT, REG. WO/ VIT A			
I	011282	ONIONS,RAW			
I	002029	PARSLEY,DRIED			
I	002030	PEPPER,BLACK			
I	002047	SALT, TABLE			

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