

Spaghetti and Meat Sauce (USDA)

Page 1

Recipe

Recipe: 500171 SPAGHETTI AND MEAT SAUCE

Recipe Source: USDA D-35
 Recipe Group: ENTREES

Recipe HACCP Process: #2 Same Day Service

Alternate Recipe Name:
 Number of Portions: 50
 Size of Portion: 1 CUP

023567 BEEF,GROUND,85% LN MEAT / 15% FAT,RAW... 011282 ONIONS,RAW.....	8 LB + 8 OZ 8 OZ, chopped	1. Brown ground beef. Drain. Continue immediately. Add onions. Cook for 5 minutes.						
799903 GARLIC,GRANULATED..... 002030 PEPPER,BLACK..... 011547 TOMATO PRODUCTS,CND,PUREE,WO/SALT..... 014429 WATER,MUNICIPAL..... 002047 SALT,TABLE..... 002029 PARSLEY,DRIED..... 002003 SPICES,BASIL,DRIED..... 799905 OREGANO LEAVES,DRIED..... 002023 MARJORAM,DRIED..... 799906 THYME LEAF,DRIED.....	1 TBSP + 1 1/2 TSP 1 1/2 TSP 3/4 #10 Can 2 QT 1 TBSP 1/4 CUP 2 TBSP, ground 2 TBSP, ground 1 TBSP 1 1/2 tsp, ground	2. Add granulated garlic, pepper, tomato puree, water, salt, parsley, basil, oregano, marjoram, and thyme. Simmer about 1 hour. CCP: Heat to 155° F or higher for at least 15 seconds.						
014429 WATER,MUNICIPAL..... 002047 SALT,TABLE..... 020120 SPAGHETTI,DRY,ENRICHED.....	6 GAL 2 TBSP 4 LB + 12 OZ	3. Heat water to rolling boil. Add salt. 4. Slowly add spaghetti. Stir constantly, until water boils again. Cook 10-12 minutes or until tender; stir occasionally. DO NOT OVERCOOK. Drain well. Run cold water over spaghetti to cool slightly. 5. Stir into meat sauce. 6. Divide mixture equally into medium half-steamtable pans (10" x 12" x 4") which have been lightly coated with pan release spray. For 50 servings, use 3 pans. For 100 servings, use 6 pans. 7. CCP: Hold for hot service at 135° F or higher. Portion with 8 oz ladle (1 cup) per serving.						
		Food as Purchased <table style="margin-left: auto; margin-right: auto;"> <tr> <td></td> <td style="text-align: center;">50 Servings</td> <td style="text-align: center;">100 servings</td> </tr> <tr> <td>Mature onions</td> <td style="text-align: center;">10 oz</td> <td style="text-align: center;">1 lb 4 oz</td> </tr> </table>		50 Servings	100 servings	Mature onions	10 oz	1 lb 4 oz
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		Serving
1 cup (8 oz ladle) provides 2 oz equivalent meat/meat alternate, ? cup of vegetable, and 1 serving of grains/breads.		

*Nutrients are based upon 1 Portion Size (1 CUP)

Calories	322 kcal	Cholesterol	126.48 mg	Sugars	0.00 g	Calcium	42.16 mg	29.91%	Calories from Total Fat
Total Fat	10.71 g	Sodium	312.48 mg	Protein	21.23 g	Iron	3.94 mg	12.25%	Calories from Saturated Fat
Saturated Fat	4.39 g	Carbohydrates	34.22 g	Vitamin A	6.37 IU	Water ¹	0.00 g	0.00%	Calories from Trans Fat
Trans Fat ²	0.00 g	Dietary Fiber	2.98 g	Vitamin C	5.36 mg	Ash ¹	0.00 g	42.46%	Calories from Carbohydrates
								26.34%	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..... 1.000 oz				? - Egg
Fruit..... cup				? - Peanut
Vegetable..... 0.375 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	050118	Spaghetti and Meat Sauce			
I	023567	BEEF,GROUND,85% LN MEAT / 15% FAT,RAW			
I	011282	ONIONS,RAW			
I	799903	GARLIC,GRANULATED			
I	002030	PEPPER,BLACK			
I	011547	TOMATO PRODUCTS,CND,PUREE,WO/SALT			
I	014429	WATER,MUNICIPAL			
I	002047	SALT,TABLE			

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I	002029	PARSLEY,DRIED			
I	002003	SPICES,BASIL,DRIED			
I	799905	OREGANO LEAVES,DRIED			
I	002023	MARJORAM,DRIED			
I	799906	THYME LEAF,DRIED			
I	014429	WATER,MUNICIPAL			
I	002047	SALT,TABLE			
I	020120	SPAGHETTI,DRY,ENRICHED			

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