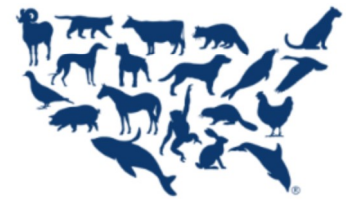


Super Sloppy Joes

BBQ SAUCE – ADAPTED FROM SARASOTA COUNTY SCHOOLS
HEALTHY, DELICIOUS, MEAT-FREE RECIPE FOR K-12 SCHOOLS



THE HUMANE SOCIETY
OF THE UNITED STATES

Process # 2 – Same Day Service

YIELD:

50 Servings

100 Servings

Ingredients	Weight	Measure	Weight	Measure
Beefless crumbles, similar to Beyond Meat	6 lbs. 4 oz.		12 lbs. 8 oz.	
Hamburger bun, whole grain rich		50 each		100 each
BBQ Sauce, prepared OR Scratch:		½gallon		1 gallon
Vegetable stock, prepared		1 ¼cups		2 ½cups
Onions, dehydrated or fresh, diced	2 oz.		4 oz.	
Catsup		1 ¼quarts		2 ½quarts
Garlic powder		1 Tbsp.		2 Tbsp.
Brown sugar	12 oz.		1 lb.	

HACCP - Standard Operating Procedure - Use hand washing procedures before starting recipe.

HACCP – Standard Operating Procedure- Wash all produce before starting this recipe.

Preparation

1. If preparing barbeque sauce:

Simmer vegetable stock and onions over medium heat for five minutes. Add catsup, garlic powder and brown sugar. Simmer 15-20 minutes, stirring frequently.

2. Heat crumbles in tilt skillet or steam jacketed kettle.

3. Add barbeque sauce and let simmer two hours.

HACCP Critical Control Point: Heat to a temperature of 150°F for 15 seconds.

HACCP Critical Control Point: Hold at internal temperature of 135°F or above.

HACCP Critical Control Point: Reheat leftover produce to 165°F or higher; reheat product only once.



Serving Information

Use a #10 scoop (3/8 cup) and serve on hamburger bun.

Each sloppy joe sandwich provides 2 meat/ meat alternates, 2 ounce equivalent grains.

Nutrition Information * From USDA Nutrient Database

CCalories: 362 Total Fat: 6g Saturated Fat: 1g Carbohydrate: 54g (3g Fiber) Protein: 21g Sodium: 810mg