

Beef Patties

Meal Components: Vegetable, Grains, Meat / Meat Alternate

Main Dishes, D-04D

Ingredients	24 Servings		48 Servings		Directions
	Weight	Measure	Weight	Measure	
Raw ground beef (no more than 20% fat)	2 lb 8 oz		5 lb		<ol style="list-style-type: none"> In a mixing bowl, using the paddle attachment combine all ingredients. Mix on low speed for 5 minutes until blended.
*Fresh onions, chopped	2 oz	1/3 cup	4 oz	2/3 cup	
OR		OR		OR	
Dehydrated onions		3 Tbsp		1/4 cup 2 Tbsp	
*Fresh celery, 1/4" diced	8 oz	2 cups	1 lb	1 qt	
Rolled oats	7 oz	2 2/3 cups	14 oz	1 qt 1 1/3 cups	
Enriched dry bread crumbs	5 oz	1 cup	10 oz	2 cups	
Frozen whole eggs, thawed	10 oz	1 cup 3 Tbsp	1 lb 4 oz	2 1/4 cups 2 Tbsp	
OR		OR		OR	
Fresh large eggs		6 each		12 each	
Canned tomato sauce	12 oz	1 1/4 cups	1 lb 8 oz	2 1/2 cups	
Canned tomato paste		2 Tbsp	2 oz	1/4 cup (1/8 12 oz can plus 2 Tbsp)	

Salt	2 tsp	1 Tbsp 1 tsp
------	-------	--------------

Ground black or white pepper	1 tsp	2 tsp
------------------------------	-------	-------

2. Using a No. 12 scoop (1/2 cup), portion meat mixture and shape into patties. Place patties in rows 3 across and 2 down onto pans (9" x 13" x 2"). For 24 servings, use 4 pans. For 48 servings, use 8 pans.

3. Bake: Conventional oven: 350° F for 30 minutes. Convection oven: 325° F for 30 minutes. If desired, baste beef patties with meat glaze (D-04A) or Salsa (C-03) before baking. Bake for 15 minutes as directed. Remove from oven and baste again and continue

4. CCP: Hold for hot service at 140° F or warmer. Portion is 1 patty.

Notes

* See Marketing Guide

Marketing Guide		
Food as Purchased for	24 Servings	24 Servings
Mature onions	3 oz	6 oz
Celery	10 oz	1 lb 4 oz

Serving	Yield	Volume
1 patty provides the equivalent of 1 ½ oz of cooked lean meat, ½ cup of vegetable, and the equivalent of ½ slice of bread.	24 Servings: 4 lb 12 oz	24 Servings: 24 patties
	48 Servings: 9 lb 8 oz	48 Servings: 48 patties

Nutrients Per Serving					
Calories	177	Saturated Fat	3 g	Iron	2 mg
Protein	13 g	Cholesterol	81 mg	Sodium	398 mg
Carbohydrate	12 g	Vitamin A	254 IU	Dietary Fiber	2 g
Total Fat	8 g	Vitamin C	3 mg		