

Sloppy Joe (NYS F2S)



Yield: 96.00 Sandwiches
 # of Servings: 96
 Portion Size: 3.25 oz
 Serving Utensil: #10 Disher
 Credits: M/MA-2 oz
 Grain-2 oz

Allergens
Fish
Wheat

Recipe Details		Notes	
Yield:	96.00 Sandwiches	1. Typical Worcestershite contains anchovies, if you wish to avoid fish look for a vegan version of the sauce.	
# of Servings:	96		
Portion Size:	3.25 oz		
Serving Utensil:	#10 Disher		
Credits:	M/MA-2 oz	NYS Ingredients	Critical Control Points
	Grain-2 oz	Ground Beef Carrot Pepper Onion Garlic Source NYS Ingredients	CCP#5- Heat to 165°F or higher for at least 15 seconds
			CCP#6- Hold for hot service at 140°F or higher
HACCP Level			
2-Same Day Service			

Ingredient	NYS Ingredients	Quantity	Unit	Procedure
BEEF, GROUND, 85/15, (NYS)	*	16.00	#	ADVANCE PREP 1. CARROTS: Wash the carrots under cold water, peel them, and rough chop them. Then, add them in batches to a food processor to process into a fine meal; wrap and set aside. 2. PEPPERS: Wash peppers under cold running water to remove any debris. Then remove the stems and seeds and large dice the peppers; set aside. 3. ONIONS: Clean the onions by removing the skins and stems, then large dice them and add them to the peppers. 4. STORE: Cover the carrots and vegetables with a lid and hold at or below 41°F (CCP#7) until needed. SLOPPY JOE 1. COOK BEEF: In a kettle or tilt skillet over medium to high heat, add the beef and brown it, cooking until it reaches 165°F (CCP#5). Be sure to break down all the larger clumps of beef so no chunks or pink beef remain. 2. ADD VEG: Once browned, add the carrot meal and cook with the beef until the carrots begin to caramelize and any liquid they have expelled is evaporated. Then add diced green bell pepper and onion, cooking until they are lightly caramelized and brown. Add in minced garlic and cook for 3-5 minutes. 3. TOAST SPICES/TOMATO PASTE: Add the spices and brown sugar to the vegetables and toast for 2-4 minutes, stirring constantly to avoid burning. Add tomato paste and toast for 1-2 minutes, stirring constantly to avoid burning. 4. ADD WET INGREDIENTS: Once toasted, add in all wet ingredients and stir until fully incorporated. 5. SIMMER: Reduce heat to medium and simmer for 30-60 minutes until all flavors are blended together. Filling should reach 165°F (CCP#5). 6. ADJUST: If the mixture looks overly dry or thick, add small amounts of cold water until it can continue to simmer without burning. 7. WARM CIABATTA: Place ciabatta bread onto full metal sheet pans lined with parchment paper. Cover them with plastic wrap and place them in a warmer 1 hour before they are needed to steam and soften. 8. HOLD: Transfer the filling to 4" metal hotel pans and cover with plastic wrap and a lid. Serve immediately or hold at or above 140°F (CCP#6). 9. SERVE: Place a #10 disher of Sloppy Joe mixture onto a warmed ciabatta roll and serve.
CARROT (WEIGHT)	*	8.00	#	
PEPPER, BELL, GREEN (WEIGHT)	*	4.00	#	
ONION, YELLOW, LARGE (WEIGHT)	*	6.50	#	
GARLIC, WHOLE, PEELED (WEIGHT)	*	4.00	oz	
CHILI, POWDER (VOLUME)		5.00	tbsp	
CELERY SALT (VOLUME)		3.00	tbsp	
BLACK PEPPER, GROUND (VOLUME)		1.00	tbsp	
PAPRIKA, SMOKED (VOLUME)		1.00	tbsp	
SUGAR, LITE BROWN (VOLUME)		0.50	cup	
SALT, IODIZED (VOLUME)		1.50	tbsp	
TOMATO, PASTE, CAN (VOLUME)		0.75	cup	
WORCESTERSHIRE		3.00	tbsp	
MUSTARD, DIJON, TRADITIONAL (VOLUME)		3.00	tbsp	
KETCHUP, BULK (VOLUME)		2.50	quart	
WATER (VOLUME)		1.50	quart	
BREAD, CIABATTA		96.00	each	