

Taco Meat with Mushrooms



Ingredient	Quantity	Instructions
Beef, Fine Ground 85/15,	300 lb, 9 oz	<ol style="list-style-type: none"> 1. Add meat to kettle. Set kettle temp. to 165 degrees. Cook meat for approx. 25-30 min. or until meat reaches 165 degrees. 2. When meat is cooked, strain grease from meat, turn the beef every 2-3 minutes to maximize strain. 3. Set kettle back to upright position and add 1/3 of the water, add garlic, onion, cumin, black pepper, salt, paprika and chili powder. 4. Turn steam on and cook for 15 minutes at 165 degrees (cover kettle) 4. Scrape the paddles, cook for another 15 min. at 165 degrees. 5. Add the remainder of the water, tomato paste and tomato sauce. 6. Cook for 20 min. at 180 degrees. After 20 min. at 180, turn the kettle off, pump the product between 130 and 140 degrees into 6 quart bags. IMPORTANT: PUMP 1 GALLON + 3 CUPS OF PRODUCT IN TO A SIX QUART BAG (cover kettle when pumping). 7. Place 30-35 bags in the chiller at a time. Remaining 30-35 bags need to be placed in the other chiller or spaced properly on a salad table and put into the freezer (-4 to -8 degrees) to begin chilling until a chiller is available.
Beef, Coarse Ground	300 lb, 9 oz	
Water	28 1/2 gallon	
Tomato, Sauce, #10 Can	4 1/8 no. 10 can	
Spice, Garlic, Granulated	6 lb, 4 1/2 oz	
Tomato, Paste, #10 Can	2 no. 10 can, 3 cups	
Spice, Paprika, Ground	8 lb, 7 3/8 oz	
Spice, Chili Powder	21 lb., 6 oz	
Spice, Cumin, Ground	2 lb., 1 oz	
Spice, Pepper, Black, Fine	9 oz	
Salt	1 lb.	
Vegetables, Pepper/Onion Blend	200 lb.	
Mushrooms, Frozen, Diced	200 lb.	

Serving Size	1 Serving Provides	Yield
75 per 6 quart CNB	1 oz. eq. m/ma and 1/8 cup other vegetable	7,100 servings

Nutrients Per 100 g		
Calories 115	Saturated Fat 2.5 g	Iron 1.5 mg
Protein 9.5 g	Cholesterol 31 mg	Calcium 15.8 mg
Carbohydrate 3 g	Vitamin A 833 IU	Sodium 112 mg
Total Fat 1.2 g	Vitamin C 0.62 mg	Dietary Fiber 1.2 g