

BEEF AND CORN PIE

Yield 100

Portion 1-1/2 Cups

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
372 cal	18 g	33 g	19 g	113 mg	674 mg	46 mg

Ingredient

BEEF,GROUND,BULK,RAW,90% LEAN
 ONIONS,FRESH,CHOPPED
 PEPPERS,GREEN,FRESH,CHOPPED
 SALT
 PEPPER,BLACK,GROUND
 GARLIC POWDER
 CORN,CANNED,WHOLE KERNEL,INCL LIQUIDS
 MASHED POTATOES (INSTANT)

Weight

30 lbs
 3-1/8 lbs
 2 lbs
 2-1/2 oz
 1/2 oz
 3/4 oz
 13-1/2 lbs

Measure

2 qts 1 cup
 1 qts 2 cup
 1/4 cup 1/3 tbsp
 2 tbsp
 2-2/3 tbsp
 1 gal 2 qts
 4 gal 1/2 qts

Issue

3-1/2 lbs
 2-3/8 lbs

Method

- 1 Cook beef with onions and peppers until beef loses its pink color, stirring to break apart. Drain or skim off excess fat.
- 2 Add salt, pepper and garlic. Mix well.
- 3 Place 10 pounds of beef mixture in each roasting pan.
- 4 Spread 2 quarts corn with liquid on top of beef mixture in each pan.
- 5 Prepare 1 Recipe Mashed Potatoes, Recipe No. Q 057 00. Spread 5-1/2 quarts mashed potatoes over beef mixture and corn in each pan.
- 6 Using a convection oven, bake 20 minutes at 300 F. 20 minutes on high fan, open vent until potatoes are evenly browned. CCP: Internal temperature must reach 155 F. or higher for 15 seconds.
- 7 Cut 5 by 7. CCP: Hold for service at 140 F. or higher.