

SWISS STEAK WITH MUSHROOM GRAVY

Yield 100

Portion 7-1/2 Ounces

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
338 cal	6 g	37 g	18 g	108 mg	451 mg	25 mg

Ingredient

BEEF,SWISS STEAK,LEAN,RAW,THAWED
 OIL,SALAD
 SOUP,CONDENSED,CREAM OF MUSHROOM
 WATER
 PEPPER,BLACK,GROUND
 GARLIC POWDER
 ONIONS,FRESH,CHOPPED

Weight

37-1/2 lbs
 1 lbs
 12-1/2 lbs
 8-1/3 lbs
 1/2 oz
 1/8 oz
 3-1/8 lbs

Measure

3 cup
 1 gal 1-5/8 qts
 1 gal
 2 tbsp
 1/4 tsp
 2 qts 1 cup

Issue

3-1/2 lbs

Method

- 1 Brown steaks on 325 F. well greased griddle.
- 2 Overlap steaks in roasting pans.
- 3 Mix soup with water.
- 4 Add pepper, garlic, and onions to soup. Stir to mix well. Heat to boiling.
- 5 Pour 5-1/4 quarts sauce over steaks in each pan. Cover.
- 6 Using a convection oven, bake 2-1/2 hours at 325 F. on high fan, closed vent or until steaks are tender. CCP: Internal temperature must reach 145 F. or higher for 15 seconds. Skim off excess fat. Place sauce in steam jacketed kettle or stock pot. Remove steaks to steam table roasting pans. Place sauce in steam jacketed kettle and heat to boiling.
- 7 Pour 8-1/2 cups sauce over steaks in each pan. CCP: Hold for service at 140 F. or higher.