

VEAL PAPRIKA STEAK

Yield 100

Portion 3 Ounces

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
229 cal	9 g	14 g	15 g	47 mg	659 mg	46 mg

Ingredient

<u>Ingredient</u>	<u>Weight</u>	<u>Measure</u>	<u>Issue</u>
VEAL,PATTY,UNBREADED	25 lbs		
COOKING SPRAY,NONSTICK	3/4 oz	1 tbsp	
COOKING SPRAY,NONSTICK	2 oz	1/4 cup 1/3 tbsp	
ONIONS,FRESH,SLICED	4 lbs	3 qts 3-3/4 cup	4-1/2 lbs
BEEF BROTH		1 gal 1 qts	
PAPRIKA,GROUND	1-1/3 oz	1/4 cup 1-2/3 tbsp	
GARLIC POWDER	1/4 oz	1/3 tsp	
SALT	1-1/4 oz	2 tbsp	
WATER	2-1/8 lbs	1 qts	
FLOUR,WHEAT,GENERAL PURPOSE	1-1/8 lbs	1 qts	
MUSHROOMS,CANNED,DRAINED	2-3/4 lbs	2 qts	
SOUR CREAM	4 lbs	2 qts	
PAPRIKA	3/4 oz	3 tbsp	

Method

- 1 Lightly spray griddle with cooking spray. Grill veal steaks for 8 minutes.
- 2 Shingle 25 veal steaks into each ungreased steam table pan.
- 3 Stir-cook onions in a lightly sprayed steam jacketed kettle or stock pot 8 to 10 minutes; stirring constantly.
- 4 Add broth, paprika, salt and garlic powder to cooked onions; stir to blend. Bring to a boil, reduce heat to a simmer.
- 5 Blend flour and water together; stir to make a slurry. Add slurry to broth and onions, stirring constantly. Bring to a boil; reduce heat; simmer 5 minutes or until thickened stirring constantly.
- 6 Stir chopped mushrooms into thickened gravy; heat to a simmer. Remove from heat.
- 7 Blend sour cream with 1 qt gravy. Combine remaining gravy. Mix well.
- 8 Pour 2-1/2 qt of mushroom/onion gravy over steaks in each pan. Sprinkle 2-1/4 tsp paprika over steaks in each pan.
- 9 Cover; using a convection oven, bake at 325 F. 20 minutes or until thoroughly heated on high fan, closed vent. CCP: Internal temperature must reach 145 F. or higher for 15 seconds. Hold for service at 140 F. or higher.