

VEAL CUBES PARMESAN

Yield 100

Portion 5-1/2 Ounces

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
276 cal	6 g	29 g	15 g	114 mg	568 mg	89 mg

Ingredient

VEAL,ROAST,BONELESS,THAWED,DICED
 ONIONS,FRESH,CHOPPED
 SALT
 SUGAR,GRANULATED
 PEPPER,RED,GROUND
 GARLIC POWDER
 OREGANO,CRUSHED
 BASIL,SWEET,WHOLE,CRUSHED
 TOMATO PASTE,CANNED
 WATER
 CHEESE,PARMESAN,GRATED

Weight

30 lbs
 2-1/8 lbs
 1-7/8 oz
 1-3/4 oz
 <1/16th oz
 1/8 oz
 1/8 oz
 1/8 oz
 5 lbs
 18-3/4 lbs
 14-1/8 oz

Measure

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

Issue

2-1/3 lbs

Method

- 1 Brown veal in steam-jacketed kettle. Drain or skim off excess fat.
- 2 Add onions; saute until tender.
- 3 Mix salt, sugar, red pepper, garlic, oregano, basil, tomato paste, and water. Add to veal; bring to a boil. Reduce heat; cover; simmer 1 hour 15 minutes or until veal is tender. CCP: Internal temperature must reach 145 F. or higher for 15 seconds.
- 4 Place 4-1/4 quarts of veal mixture in each steam table pan.
- 5 Sprinkle 1 cup cheese over mixture in each pan. CCP: Hold for service at 140 F. or higher.