

BEEF POT PIE WITH PIE CRUST TOPPING

Yield 100

Portion 1 Cup

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
332 cal	24 g	26 g	15 g	66 mg	515 mg	28 mg

Ingredient

<u>Ingredient</u>	<u>Weight</u>	<u>Measure</u>	<u>Issue</u>
BEEF,DICED,LEAN,RAW	30 lbs		
ONIONS,FRESH,CHOPPED	3-1/2 lbs	2 qts 2 cup	3-7/8 lbs
WATER	25-1/8 lbs	3 gal	
JUICE,TOMATO,CANNED	12-1/3 lbs	1 gal 1-3/4 qts	
SALT	1-7/8 oz	3 tbsp	
PEPPER,BLACK,GROUND	1/2 oz	2 tbsp	
CARROTS,FRESH,SLICED	6 lbs	1 gal 1-1/3 qts	7-1/3 lbs
POTATOES,FRESH,CHOPPED	9 lbs	1 gal 2-5/8 qts	11-1/8 lbs
FLOUR,WHEAT,GENERAL PURPOSE	11 oz	2-1/2 cup	
WATER	2-1/8 lbs	1 qts	
FLOUR,WHEAT,GENERAL PURPOSE	1-7/8 lbs	1 qts 3 cup	
SALT	1/3 oz	1/4 tsp	
SHORTENING	14-1/2 oz	2 cup	
WATER,COLD	8-1/3 oz	1 cup	

Method

- 1 Cook beef and onions in a steam-jacketed kettle about 5 minutes.
- 2 Add water, tomato juice, salt and pepper to meat. Bring to a boil; reduce heat; cover; simmer 1 hour 15 minutes.
- 3 Add carrots; cover; simmer 10 minutes.
- 4 Add potatoes, cover; simmer 20 minutes or until vegetables are tender.
- 5 Combine flour and water; add to meat and vegetable mixture while stirring; simmer 5 minutes or until thickened, stirring constantly.
- 6 Place 7 quarts mixture in each steam table pan. CCP: Hold for service at 140 F. or higher.
- 7 Sift flour and salt together in a mixing bowl.
- 8 Add shortening to dry ingredients. Using a pastry knife attachment, mix at low speed 30 seconds or until shortening is evenly distributed and mixture is granular in appearance.
- 9 Add water; mix at low speed 1 minute until dough is just formed. Chill dough at least 1 hour for ease in handling.
- 10 Divide dough into 4-1 pound balls. Roll each ball into a rectangle about 18x10 inches, about 1/8-inch thick. Cut each rectangle into 25 pieces about 3-1/2x2 inches. Place 25 pieces on top of hot, 180 F., meat mixture in each pan. Using a convection oven, bake at 400 F. 25 to 30 minutes or until lightly browned on low fan, open vent. CCP: Internal temperature must reach 155 F. or higher for 15 seconds. Hold for service at 140 F. or higher.