

**ROAST BEEF HASH**

**Yield** 100

**Portion** 1/2 Cup

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
159 cal	12 g	15 g	6 g	39 mg	315 mg	13 mg

**Ingredient**

	<b><u>Weight</u></b>	<b><u>Measure</u></b>	<b><u>Issue</u></b>
BEEF,OVEN ROAST,PRE COOKED	10 lbs		
SHORTENING	3-5/8 oz	1/2 cup	
ONIONS,FRESH,CHOPPED	2-1/2 lbs	1 qts 3 cup	2-3/4 lbs
PEPPERS,GREEN,FRESH,CHOPPED	1-1/2 lbs	1 qts 1/2 cup	1-3/4 lbs
POTATOES,FRESH,PEELED,CUBED	10 lbs	1 gal 3-1/4 qts	12-1/3 lbs
WATER,BOILING	14-5/8 lbs	1 gal 3 qts	
SALT	1/4 oz	1/8 tsp	
WATER	1-5/8 lbs	3 cup	
CATSUP	14-1/8 oz	1-5/8 cup	
SALT	1-7/8 oz	3 tbsp	
PEPPER,BLACK,GROUND	1/8 oz	1/4 tsp	
GARLIC POWDER	1/4 oz	1/2 tsp	
COOKING SPRAY,NONSTICK	2 oz	1/4 cup 1/3 tbsp	

**Method**

- 1 Chop beef finely. Set aside for use in Step 5.
- 2 Saute onions, and peppers in shortening or salad oil for 10 minutes or until tender. Stir frequently.
- 3 Place potatoes in boiling salted water. Return to boil; reduce heat; cook 10 minutes or until tender. Drain. Set aside for use in Step 5.
- 4 Blend water, catsup, salt, pepper and garlic powder.
- 5 Combine beef, sauteed vegetables, potatoes and catsup mixture. Mix thoroughly.
- 6 Lightly spray steam table pans with non-stick cooking spray. Place about 6-1/2 qts beef mixture into each steam table pan.
- 7 Using a convection oven, bake at 325 F. for 25 minutes or until lightly browned. CCP: Internal temperature must reach 145 F. or higher for 15 seconds. Hold for service at 140 F. or higher.