

**ROAST BEEF HASH (CANNED BEEF CHUNKS)**

Yield 100

Portion 1/2 Cup

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
196 cal	12 g	17 g	9 g	46 mg	322 mg	12 mg

**Ingredient**

BEEF,CANNED,CHUNKS,W/NATURAL JUICE,DRAINED  
 ONIONS,FRESH,CHOPPED  
 PEPPERS,GREEN,FRESH,CHOPPED  
 OIL,SALAD  
 POTATOES,FRESH,CHOPPED  
 WATER,BOILING  
 SALT  
 RESERVED LIQUID  
 CATSUP  
 SALT  
 PEPPER,BLACK,GROUND  
 GARLIC POWDER  
 COOKING SPRAY,NONSTICK

**Weight**

12-3/4 lbs  
 2-1/2 lbs  
 1-1/2 lbs  
 3-7/8 oz  
 10 lbs  
 14-5/8 lbs  
 1/4 oz  
 1-5/8 lbs  
 14-1/8 oz  
 1-7/8 oz  
 1/8 oz  
 1/4 oz  
 2 oz

**Measure**

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

**Issue**

2-3/4 lbs  
 1-3/4 lbs  
 12-1/3 lbs

**Method**

- 1 Drain beef chunks. Chop fine.
- 2 Saute onions and peppers in 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 reserved liquid.
- 4 Blend reserved liquid, catsup, salt, pepper and garlic powder.
- 5 Combine beef, sauteed vegetables, potatoes and catsup mixture. Mix thoroughly.
- 6 Lightly spray steam table pan with non-stick cooking spray. Place 6-1/2 quarts 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 165 F. or higher for 15 seconds. Hold for service at 140 F. or higher.