

TERIYAKI STEAK**Yield** 100**Portion** 1 Steak

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
434 cal	6 g	48 g	23 g	144 mg	1551 mg	31 mg

Ingredient

BEEF LOIN,STRIP STEAK,BONELESS,RAW,SIRLOIN,LEAN
 JUICE,PINEAPPLE,CANNED,UNSWEETENED
 SOY SAUCE
 WATER
 GINGER,GROUND
 GARLIC POWDER
 PEPPER,BLACK,GROUND
 COOKING SPRAY,NONSTICK

Weight

47 lbs
 5 lbs
 5-3/4 lbs
 11 lbs
 3-3/8 oz
 7/8 oz
 1-1/3 oz
 2 oz

Measure

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

Issue**Method**

- 1 Arrange 25 steaks in each 18x24 roasting pan.
- 2 Combine pineapple juice, soy sauce, water, ginger, garlic and pepper. Pour 2-1/4 quarts sauce over steaks in each pan. Cover; CCP: Marinate under refrigeration at 41 F. or lower for 3 hours, turning steaks after 1-1/2 hours. Drain. Bring marinade to a boil. CCP: Internal temperature must reach 165 F. or higher for 15 seconds.
- 3 Preheat griddle; spray lightly with cooking spray. Grill steaks on each side to desired degree of doneness turning frequently. CCP: Internal temperature must reach 145 F. or higher for 15 seconds.
- 4 Serve with 1/4 cup sauce. CCP: Hold for service at 140 F. or higher.