

BARBECUED BEEF CUBES

Yield 100

Portion 6-1/2 Ounces

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
307 cal	29 g	25 g	11 g	66 mg	1238 mg	44 mg

Ingredient

BARBECUE SAUCE

WATER

BEEF,DICED,LEAN,RAW

Weight

10-1/2 lbs

30 lbs

Measure

3 gal 1 qts

1 gal 1 qts

Issue

Method

- 1 Prepare 2 recipes Barbecue Sauce, Recipe No. O 002 00. DO NOT COOK. Add water. Stir or utilize prepared BBQ Sauce.
- 2 Cook beef in steam-jacketed kettle or stock pot 15 minutes, uncovered, stirring constantly.
- 3 Cover; cook 15 minutes.
- 4 Add barbecue sauce mixture; cover; simmer 1 hour or until tender. CCP: Internal temperature must reach 145 F. or higher for 15 seconds. CCP: Hold for service at 140 F. or higher.