

BEEF POT PIE WITH BISCUIT TOPPING

Yield 100

Portion 1 Cup

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
412 cal	41 g	28 g	15 g	66 mg	825 mg	141 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	
BAKING POWDER BISCUITS		100 each	

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 Prepare Baking Powder Biscuits, D 001 01. Place 25 biscuits on top of hot mixture in each pan.
- 8 Using a convection oven, bake at 400 F. for 10 to 15 minutes or until biscuits are lightly browned. CCP: Hold for service at 140 F. or higher.