

BEEF PIE WITH BISCUIT TOPPING (CANNED BEEF)

Yield 100

Portion 1 Cup

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
583 cal	42 g	42 g	27 g	105 mg	625 mg	93 mg

Ingredient**Weight****Measure****Issue**

CARROTS,FRESH,SLICED	5 lbs	1 gal 1/2 qts	6-1/8 lbs
ONIONS,FRESH,QUARTERED	4-5/8 lbs	1 gal 5/8 qts	5-1/8 lbs
POTATOES,FRESH,PEELED,CUBED	6-1/4 lbs	1 gal 5/8 qts	7-3/4 lbs
WATER	16-3/4 lbs	2 gal	
BEEF,CANNED,CHUNKS,W/NATURAL JUICE,DRAINED	29 lbs	6 gal 2-1/2 qts	
COOKING SPRAY,NONSTICK	2 oz	1/4 cup 1/3 tbsp	
SHORTENING,VEGETABLE,MELTED	14-1/2 oz	2 cup	
FLOUR,WHEAT,GENERAL PURPOSE	1-2/3 lbs	1 qts 2 cup	
RESERVED STOCK	20-7/8 lbs	2 gal 2 qts	
PEPPER,BLACK,GROUND	1/8 oz	1/8 tsp	
PEAS,GREEN,CANNED,DRAINED	6-1/8 lbs	1 gal 1/8 qts	
BAKING POWDER BISCUITS (BISCUIT MIX) (1 BISC)	3-5/8 kg	100 unit	

Method

- 1 Simmer carrots 10 to 15 minutes. Add onions and potatoes. Cook 20 minutes or until just tender.
- 2 Drain vegetables. Reserve liquid for use in Step 5; vegetables for use in Step 6.
- 3 Drain beef chunks; reserve juices for use in Step 5.
- 4 Lightly spray pan with non-stick cooking spray. Combine shortening or salad oil and flour; brown lightly on low heat.
- 5 Add beef juices, vegetable liquid or water gradually. Cook 15 minutes or until thickened. Stir constantly. Add pepper.
- 6 Add beef; cook until simmering. Add vegetables and simmer. CCP: Internal temperature must reach 165 F. or higher for 15 seconds. Stew must reach 180 F. or raw dough on bottom of biscuits will result.
- 7 Pour about 6-1/2 quarts meat mixture into each pan.
- 8 Add 3 cups peas to each pan. Stir lightly.
- 9 Prepare 1 recipe Baking Powder Biscuits, Recipe No. D 001 01. Place 25 biscuits on top of mixture in each pan.
- 10 Using a convection oven, bake at 400 F. for 10-15 minutes on low fan, open vent or until biscuits are browned. (Stew must reach 180 F. or raw dough on bottom of biscuits will result.) CCP: Internal temperature must reach 155 F. or higher for 15 seconds. Hold for service at 140 F. or higher.