

ITALIAN PEPPER BEEF SANDWICH

Yield 100

Portion 1 Sandwich

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
520 cal	63 g	35 g	13 g	70 mg	987 mg	99 mg

Ingredient

	<u>Weight</u>	<u>Measure</u>	<u>Issue</u>
BEEF,OVEN ROAST,PRE COOKED	18 lbs		
OIL,OLIVE	7-5/8 oz	1 cup	
PEPPERS,GREEN,FRESH,CHOPPED	12-1/2 lbs	2 gal 1-1/2 qts	15-1/4 lbs
NATURAL PAN GRAVY (AU JUS)		3 qts	
GARLIC POWDER	1/8 oz	1/8 tsp	
OREGANO,CRUSHED	1/8 oz	1/4 tsp	
BREAD,FRENCH	25 lbs		

Method

- 1 Slice beef thin, about 16 slices per pound.
- 2 Cut slices in half lengthwise to form strips.
- 3 Saute peppers 5 minutes on 400 F. griddle.
- 4 Prepare Natural Pan Gravy, Recipe No. O 018 00. Add garlic powder and oregano. Simmer 10 minutes. CCP: Hold at 140 F. or higher for use in Step 6.
- 5 Slice bread lengthwise so that bottom is thicker than top. Slice loaves crosswise into equal pieces to yield proper amount of portions.
- 6 Place 5 to 6 beef strips, about 2-3/4 ounces on bottom half of bread.
- 7 Top beef with 8 to 10 pepper strips.
- 8 Pour 1 tablespoon hot gravy over peppers. Cover with top half of bread.
- 9 Serve hot. CCP: Hold for service at 140 F. or higher.