

### Vegetable Beef Soup

*Same Day/Complex*

Serving/Portion Size: 1 cup

Each serving provides: 1.13 oz meat, 1/2 cup vegetable

Ingredients	<u>100</u> Servings	<u>106</u> Servings	<u>212</u> Servings	Actual Servings	Preparation Instructions
Raw ground beef (no more than 15% fat)	.	10 lbs	20 lbs		<ol style="list-style-type: none"> <li>1. In tilt skillet cook ground beef and water. Breakup beef into small crumbles and cook meat thoroughly.</li> <li>2. Drain liquid.</li> <li>3. Add beef base and tomato sauce, mix thoroughly.</li> <li>4. Add diced tomatoes, salsa, sweet potatoes, water, and frozen vegetables.</li> <li>5. Bring to a boil and cook 20-30 minutes. Soup must be reach an internal temperature of 155°F or higher for at least 15 seconds.</li> <li>6. Check volume; bring soup to total volume by adding water if needed. To check volume use gallon markings on the inside of the skillet, volume should be 6.6, 13.25, or 19.5 gallons dependant on number of servings prepared.</li> <li>7. Add salt and Mrs. Dash, stir to incorporate and turn tilt skillet OFF.</li> <li>8. Immediately transfer soup to 6" steamtable pans and cover with plastic film to stop evaporation.</li> <li>9. Hold for hot service at 140°F or higher</li> </ol>
Water		1 qts	2 qts		
Beef Base		1/2 jar (8 oz wt)	1 jar		
Tomato Sauce (#10)		1 can	2 cans		
Diced Tomatoes (#10)		1/2 can - 6 c	1 can		
Salsa, USDA (#10)		1/2 can - 6 c	1 can		
Mashed Sweet Potatoes (#10)		1/2 can - 6 c	1 can		
Water		3 gals	6 gals		
Frozen Vegetables		10 lbs	20 lbs		
Salt		1/4 cup	1/2 cup		
Mrs. Dash		1/4 cup	1/2 cup		
Final Soup Volume		6.625 gallons	13.25 gallons		

**Soup can only be increased by 106; do not exceed 318 serving 19.5 gallons at once in the tilt skillet.**

**CCP: Heat to 155°F or higher for at least 15 seconds    CCP: Hold for hot service at 140°F or higher**

My initials signify that I have prepared the above according to the recipe ingredients and instructions and have recorded the actual amounts of ingredients used in the column provided. (Preparer's initials) \_\_\_\_\_

Total Number of Servings Prepared for cooking: \_\_\_\_\_ Initials: \_\_\_\_\_

**Vegetable Beef Soup**  
*Same Day/Complex*

**Preparation Information Continues:**

Time First Pan Removed: \_\_\_\_\_ Actual Product Temperature: \_\_\_\_\_ Initials: \_\_\_\_\_

First Pan Removed from Hot Holding: \_\_\_\_\_ temperature Initials: \_\_\_\_\_

Total Number of Serving Cooked: \_\_\_\_\_ Initials: \_\_\_\_\_

**Server:** 1 cup

Each serving provides: 1.13 oz meat, ½ cup vegetable

**Utensil Required:** 8 oz spoodle or 8 oz ladle

**CCP: No Bare Hand Contact – Gloves Required at all times.**

**My initials signify that I have read and understand the serving instructions. (Server initials)** \_\_\_\_\_

**Amount Leftover:** \_\_\_\_\_ **in Volume** **Temperature of L/O:** \_\_\_\_\_ **Initials:** \_\_\_\_\_

**Amount Leftover in serving:** \_\_\_\_\_ (can be done by manager)

Can the soup be reheated to 165 and maintain our quality standard? If the answer is No, DISCARD

If the answer is Yes: **Date to Use:** \_\_\_\_\_ **must be within 2 days of today's date.**

**HACCP requirement: Cool properly and log in cooling log**

**On Day of Re-Service: Date:** \_\_\_\_\_ **Total Number of Serving Reheated:** \_\_\_\_\_ **Initials:** \_\_\_\_\_

**Time First Pan Removed:** \_\_\_\_\_ **Actual Product Temperature:** \_\_\_\_\_ (165+) **Initials:** \_\_\_\_\_

**First Pan Removed from Hot Holding:** \_\_\_\_\_ **temperature** **Initials:** \_\_\_\_\_

**Nutrients per serving**

Calories	<u>161</u>	Fat, total	<u>7.31</u> grams	Vitamin A	<u>3827.0</u> IU	Iron	<u>2.22</u> mg
Protein	<u>10.79</u> grams	Fat, saturated	<u>2.79</u> grams	Vitamin C	<u>10.1</u> mg	Sodium	<u>657</u> mg
Carbohydrates	<u>13.69</u> grams	Trans. Fat	<u>0.42</u> grams	Calcium	<u>34.92</u> mg	Dietary Fiber	<u>2.80</u> grams

**Allergens (Check all that apply)**

Milk and dairy	<input type="checkbox"/>	Tree nuts	<input type="checkbox"/>	Fish	<input type="checkbox"/>	Soy	<input type="checkbox"/>
Eggs	<input type="checkbox"/>	Peanuts	<input type="checkbox"/>	Shellfish	<input type="checkbox"/>	Wheat	<input type="checkbox"/>