

Korean BBQ Sandwich (LR1343) - (Korean BBQ Beef Sandwich)

Marketing Description: Shaved beef marinated in Korean BBQ sauce served in a whole grain hoagie roll.
 HACCP Process: Process 2: Same day service
 Allergens: Contains Gluten, Sesame, Soy, Wheat;
 Meal Contribution: 2 1/2 WGR, 3 Meat/MA
 Number of Servings: 36.00 Serving Size: 1 sandwich
 Moisture gain/loss%: 0.0000 Yield: 15 Pound, 3 Ounce
 Waste gain/loss%: 0.0000 Fat gain/loss% : 0.0000
 Total Recipe Cost: \$17.7184 Cost Per Serving: \$0.4922

Step #	Stock Item#	Stock Item	Stock Quantity	Cost (\$)	Ingredient	Quantity
1	DGBr1003	Bread, Hoagie , As Purchased	25 Hoagie	6.6667	Bread, Hoagie LI100137	25 Hoagie
2	FMBE0004	Beef, Cooked Sliced , Cooked	2 Bag	0.0000	Beef, Cooked Sliced LI100029	2 Bag
3	FCSa1001	Korean BBQ Sauce , Boil and Cook	1 Bag	11.0517	Korean BBQ Sauce LI100408	1 Bag

Pre-Preparation Instructions

- - 72 to 48 Hours in Advance- Lay slice beef and Korean BBQ sauce on a sheet pan in a single layer and place in the cooler to thaw.
 - 24 Hours in Advance- Lay sliced beef and Korean BBQ sauce on a sheet pan in a single layer and place in the cooler to thaw.
 - The day of service-
 1. Preheat the oven to 350 degrees
 2. Preheat the steamer to 200 degrees.

Preparation Instructions

- Bread
 1. Place hoagies on the line.
- Sliced Beef

Oven Method

 1. Carefully cut open the bags of thawed sliced beef and place into a hotel pan. Cover with a lid and bake for 30 to 45 minutes or until an internal temperature of 165 degrees is reached.
 4. Hold in the warmer until sauce warmed.

Steamer Method

 1. Place unopened bags of thawed sliced beef in a hotel pan and place in the steamer for 30 to 45 minutes or until an internal temperature of 165 degrees is reached.
 2. Carefully open the bag of beef and combine with warmed Korean BBQ Sauce.
 3. Cover with a lid and hold in the warmer until needed for service.
- Korean BBQ Sauce
 1. Place the unopened bag of thawed Korean BBQ sauce in the steamer for 25 to 30 minutes.
 2. Carefully cut open the bag of sauce and pour onto the sliced beef and mix well.
 3. Cover with a lid and hold in the warmer until needed for service.

Serving Instructions

- 1. Open the hoagie.
 2. Use a #8 scoop to fill the hoagie

CCP Name	CCP Description	Critical Temperature (F)	Corrective Action
Cook	Cooking	165.00	Continue cooking food until the internal temperature reaches the required temperature.

Nutritional Information

	Total Fat	Sat Fat	Carb	Protein	Total Sugars
% of Calories	14.21	4.72	55.48	28.02	27.780

Nutrients per 100 g

Calories (Kcal)	Total Fat (g)	Sat Fat (g)	Trans Fat (g)	Chol (mg)	Sodium (mg)	Carb (g)	Total Fiber (g)	Total Sugars (g)	Added Sugars (g)	Protein (g)	Iron (mg)	Calcium (mg)	VitA (IU)	VitC (mg)	VitD (mcg)	Potassium (mg)	Mois (g)	Ash (g)
214.406	3.385	1.123	0	35.799	458.018	29.738	1.452	14.89	11.612 (M)	15.02	0(M)	5.806(M)	31.352 (M)	0(M)	0(M)	0(M)	0(M)	0(M)

Nutrients per serving (191.378 g)

Calories (Kcal)	Total Fat (g)	Sat Fat (g)	Trans Fat (g)	Chol (mg)	Sodium (mg)	Carb (g)	Total Fiber (g)	Total Sugars (g)	Added Sugars (g)	Protein (g)	Iron (mg)	Calcium (mg)	VitA (IU)	VitC (mg)	VitD (mcg)	Potassium (mg)	Mois (g)	Ash (g)
410.325	6.479	2.15	0	68.511	876.545	56.912	2.778	28.497	22.222 (M)	28.744	0(M)	11.111 (M)	60(M)	0(M)	0(M)	0(M)	0(M)	0(M)

(M) Indicates missing nutrient values.