***NR# 163 Beef Stroganoff-US FOODS***

***Serving Size:6oz ladle***

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| **Ingredients** | **25 Servings** | **50 Servings** | **100 Servings** |
| Yellow onion, chopped | 3/4c + 1.5 TBSP | 1 1/2c +3 TBSP | 3 cups + 6 TBSP |
| Ground black pepper | ½ tsp | 1 tsp | 2 tsp |
| 90/10 ground beef | 4.75 lbs | 9.5 lbs | 19 lbs |
| Vegetable oil | 1/8c | 1/4c | 1/2c |
| Beef soup base | 1 TBSP | 2 TBSP | 4 TBSP |
| Tap water | 1 1/8 quart+1/4c | 2 ½ quart + 1/2c | 5quarts + 1 c |
| Cnd Cream of Mushroom Soup | 16.5ounces | 33 ounces | 66 ounces |
| Sour cream, light | 1 1/3c | 2 3/4c | 5.5c |
| Cnd Mushrooms and pcs | 1 1/3c | 2 3/4c | 5.5c |
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***Instructions:***

1. ***Dice onions. Add pepper to beef, Brown beef and diced in oil.***
2. ***Combine beef base and water together in a separate bowl, then add to beef mixture. Simmer for 45 minutes on low heat. Remove from heat when sauce is thick enough to coat back of spoon.***
3. ***Add mushroom soup to beef mixture and cook over medium heat until thickened.***
4. ***Add Sour cream and mushrooms to meat mixture, stirring constantly.***

CCP: Cook to a minimum internal temperature of 160 degree F (71 degree C) for 15 seconds. CCP: Hold or serve hot food at or above 140 degree F.