***NR#48 Pepper Steak-US FOODS***

***Size and Ingredients: 4 oz.***

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| **25 Servings** | **50 Servings** | **100 Servings** | **Ingredients** |
| 4.5 lbs +6 ounces | 9 lbs 12 ounces | 19 lbs + 8 ounces | Beef top round |
| ¼ cup | ½ cup | 1 cup | Vegetable oil |
| 1.5 cups | 3 cups | 6 cups | Onions, diced |
| 1.5 cups | 3 cups | 6 cups | Green bell pepper, diced |
| ½ cups | 1 cups | 2 cups | Celery, diced |
| 1 tsp | 2 tsp | 4 tsp | Beef base granular, low sodium |
| ½ quart | 1 Quart | 2 quarts | Tap water |
| 1/8cup + 2/3 TBSP | ¼ cup 1 1/3 TBSP | ½ cups +2 2/3 TBSP | Corn starch |
| 2/3 cups | 1 ¼ cup | 2 ½ cups | Tap water |
| ¼ cup | ½ cups | 1 cups | Reduced sodium soy sauce |

***INSTRUCTIONS***

***1. Cut steak into narrow strips and brown in oil. Add sliced onions and diced green peppers and***

***celery. Continue sauteing for 5 minutes.***

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***CCP: Cook to a minimum internal temperature of 145 degree F (63 degree C) for 15 seconds.***

***2. Prepare beef broth by mixing beef base and first listed water. Add broth to meat and***

***vegetables and cook for 30 minutes on low heat.***

***3. Mix cornstarch, second listed water, and soy sauce until smooth, then add to broth mixture.***

***Stir and cook for 10 minutes, or until slightly thickened.***

***CCP: Hold or serve hot food at or above 140 degree F***