

Ground Beef Stroganoff

Meal Components: Meat / Meat Alternate

Main Dishes, D-24

Ingredients	50 Servings		100 Servings		Directions
	Weight	Measure	Weight	Measure	
Raw ground beef (no more than 15% fat)	8 lb 8 oz		17 lb		<ol style="list-style-type: none"> 1. Brown ground beef. Drain. Continue immediately. 2. Sprinkle flour over beef and stir. 3. Add onions, granulated garlic, parsley, pepper, and salt. Stir to combine. Cook over low heat for approximately 5 minutes.
Enriched all-purpose flour	4 1/2 oz	1 cup 1 Tbsp	9 oz	2 cups 2 Tbsp	
*Fresh onions, chopped	1 lb 12 oz	1 qt 3/4 cup	3 lb 8 oz	2 qt 1 1/2 cups	
OR	OR	OR	OR	OR	
Dehydrated onions	5 1/4 oz	2 3/4 cups	10 1/2 oz	1 qt 1 1/2 cups	
Granulated garlic		1 1/2 tsp		1 Tbsp	
Dried parsley		1/3 cup		2/3 cup	
Ground black or white pepper		1 tsp		2 tsp	

Instant nonfat dry milk,
reconstituted

3 1/3 cups

1 qt 2 2/3 cups

4. Add milk and undiluted soup to beef mixture. Stir until well blended. Bring to boil. Reduce heat and cover. Simmer for 40-45 minutes. CCP: Heat to 155° F or higher for at least 15 seconds.

Canned condensed cream of
mushroom soup

7 lb 13 oz

2 3/4 cups 2 Tbsp
(2 1/2 No. 3 cyl
cans)

15 lb 10 oz

1 qt 1 3/4 cups (5
No. 3 cly cans)

5. Pour 7 lb 7 oz (about 1 gal 3 cups) into each medium half-steamtable pan (10" x 12" x 4"). For 50 servings, use 2 pans. For 100 servings, use 4 pans.

6. CCP: Hold for hot service at 135° F or higher. Portion with a 6 oz ladle (3/4 cup).

7. Serve over cooked rice or noodles.

Marketing Guide

Food as Purchased for

50 Servings

50 Servings

Mature onions

2 lb

4 lb

Serving	Yield	Volume
3/4 cup (6 oz ladle) provides 2 oz equivalent meat.	50 Servings: about 14 lb 14 oz 2 medium half-steamtable pans	50 Servings: about 2 gallons 1 1/2 quarts
	100 Servings: about 29 lb 12 oz 4 medium half-steamtable pans	100 Servings: about 4 gallons 2 3/4 quarts

Portion sizes

1-2 year olds 3/8 cup

3-5 year olds 1/2 cup

6-12 year olds 3/4 cup

Credits M/MA

TC 11-30-2016