

Recipe Information

80518

Formal Name: Farmer'S Pot Roast With Veggies

Name: Beef-Pot Roast-Farmer'S,Veg (Conv)(Hc)

Menu Planning Group: Entree-Beef,Solid,Cubed

Preparation Information

Preparation Date: 21/03/2022 13:19

Yield: 181-7/8 - Pound

Portions: 300 - 8 Oz Spoodle

Shelf Life:

Shelf Life: If Left Over, Do Not Reuse.

<u>Type</u>	<u>Description</u>	<u>Prep Technique</u>	<u>Quantity</u>	<u>UOM</u>	<u>Number</u>
R	Stock-Beef-Ultimate (Hc)		7-1/4	Gallon	46623
I	Carrots-Fresh	Peeled, Diced 1"	22-3/4	Pound	76300000
I	Celery-Fresh	Diced 1"	18-1/8	Pound	82600000
I	Onions-Yellow, Fresh	Diced 1"	15	Pound	79200000
I	Potato-Chef, Fresh	Peeled, Diced 1"	24-1/2	Pound	80700000
I	Pepper-Black, Table Ground - Drive		1-1/4	Tablespoon	46743
I	Garlic, Granulated		1-7/8	Ounce - Volume	173700000
I	Basil-Sweet, Dried		1-1/4	Tablespoon	47800000
I	Thyme, Leaf, Dried		1-1/4	Tablespoon	51400000
I	Pot Roast, Cooked		74-1/2	Pound	46475
I	Wine-Burgundy, Cooking		1-1/2	Pint	53700000

Step # Preparation

- 1) Pre Prep:
- 2) Prepare LS Beef Stock according to recipe.
- 3) Combine carrots, celery, onions, potato, pepper, granulated garlic, basil and thyme. Toss to coat evenly. Place on sheet pans in a single layer. Do not overcrowd. Roast in a preheated 350 degree F. convection (400 degree F. standard) oven for 10 minutes.
- 4) For Service:
- 5) In a 4" half hotel pan, place 2 lbs 8 oz pot roast, 2 pints stock and 2 Tbsp wine.
- 6) Top with 5 1/2 cups roasted vegetables. Cover with foil.
- 7) Cook in a preheated 350 degree F. convection (400 degree F. standard) oven for 1 hour 30 minute or until tender. CCP-- Minimum internal temperature should be at least 165 degrees F. (for 15 seconds).
- 8) Remove meat from pan. With fork, pull meat into 1" pieces. Return it back to pan, and stir to combine. CCP-- Hold hot (140 degrees F. or above) for service.
- 9) Alternate Portioning Method: Separate sauce, meat and vegetables. With fork, pull meat into 1" pieces. Place each item into separate steam table pan. CCP-- Hold hot (140 degrees F. or above) for service.
- 10) Shelf Life: If left over, do not reuse.
- 11) DRIVE Prep #843388, Menu #843389 (8oz Spoodle)

Recipe Information

46623

Formal Name: Ls Beef Broth

Name: Stock-Beef-Ultimate (Hc)

Menu Planning Group: Soups-Broth

part of 80518 - Farmer'S Pot Roast With Veggies



Preparation Information

Preparation Date: 21/03/2022 13:19

Yield: 7-1/4 - Gallon

Shelf Life:

Shelf Life: Use Within 24 To 48 Hours. Ccp-- Reheat Quickly (Per Haccp) To Internal Temperature Of 165 Degrees F. (For 15 Seconds).

<u>Type</u>	<u>Description</u>	<u>Prep Technique</u>	<u>Quantity</u>	<u>UOM</u>	<u>Number</u>
I	Water		7-1/4	Gallon	0
I	Bases-Beef, Low Sodium, Gf, No Msg		1-7/8	Pound	40600000

Step # Preparation

- 1) In a kettle, heat water to a simmer.
- 2) Whisk in base until fully combined.
- 3) Shelf Life: Use within 24 to 48 hours. CCP-- Reheat quickly (per HACCP) to internal temperature of 165 degrees F. (for 15 seconds).
- 4) Simmer 20 minutes. CCP-- Minimum internal temperature should be at least 140 degrees F. (for 15 seconds). CCP-- Hold hot (140 degrees F. or above) for service.