

STUFFED BEEF ROLLS

Yield 100

Portion 1 Roll

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
373 cal	24 g	30 g	16 g	76 mg	790 mg	38 mg

Ingredient

<u>Ingredient</u>	<u>Weight</u>	<u>Measure</u>	<u>Issue</u>
BEEF,OVEN ROAST,TEMPERED	27 lbs		
COOKING SPRAY,NONSTICK	2 oz	1/4 cup 1/3 tsp	
CELERY,FRESH,CHOPPED	2-1/2 lbs	2 qts 1-1/2 cup	3-3/8 lbs
ONIONS,FRESH,CHOPPED	1 lbs	2-7/8 cup	1-1/8 lbs
BREAD,WHITE,CUBED	3-2/3 lbs	3 gal	
BEEF BROTH		3 qts	
SEASONING,POULTRY	1/8 oz	1/3 tsp	
PEPPER,BLACK,GROUND	1/8 oz	1/4 tsp	
FLOUR,WHEAT,GENERAL PURPOSE	2-1/4 lbs	2 qts	
COOKING SPRAY,NONSTICK	2 oz	1/4 cup 1/3 tsp	
BROWN GRAVY		1 gal 3-3/4 qts	

Method

- 1 Slice beef into 4 ounce slices, 1/4 inch thick.
- 2 Lightly spray pan with non-stick cooking spray. Cook celery and onions until tender.
- 3 Add celery and onions to cubed bread; toss lightly.
- 4 Prepare stock according to package directions; add poultry seasoning and pepper. Add to bread mixture; mix thoroughly. DO NOT OVERMIX.
- 5 Place 1/4 cup stuffing in the center of each beef slice; roll tightly around stuffing.
- 6 Lightly spray griddle with non-stick cooking spray. Dredge beef rolls in flour; grill on 350 F. griddle 3 to 5 minutes or until browned on all sides. Place 25 beef rolls in each pan.
- 7 Prepare 1-1/4 recipes Brown Gravy, Recipe No. O 016 00.
- 8 Pour about 1-3/4 quarts gravy over beef rolls in each steam table pan.
- 9 Cover. Using a convection oven, bake for 45 minutes at 300 F. on high fan, closed vent. CCP: Internal temperature must reach 165 F. or higher for 15 seconds. Hold for service at 140 F. or higher.