

Barbecued Ground Beef

yield, 100 portions (3 1/4 gal. each portion 1/2 c

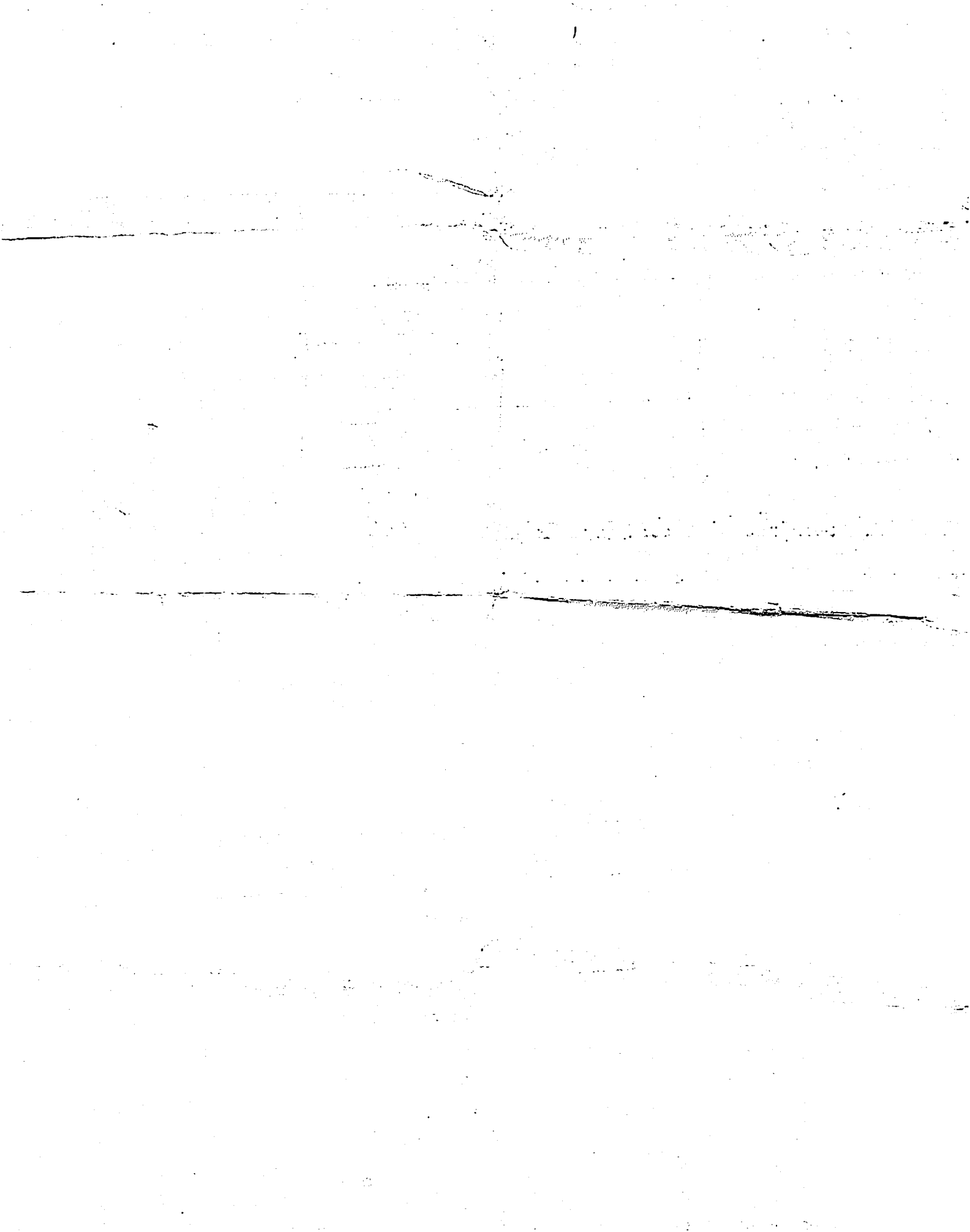
Ingredients	Weight	Measures	
Hamburgers	25 #		
Garlic (dry)	1 oz	1/4 c	The same here, it's taste if it needs more <u>tomatoes</u>
Onions - minced	1 1/2 #	1 qt	
Salt	1/4 #	7 T	
Pepper		1 1/4 T	
Allspice	1/4 oz	1 T	
Chili powder	1/2 oz	2 T	
Ginger	1/4 oz	1 T	<u>Good Luck!</u>
Sugar	1/2 #	1 c	

Brown meat. Drain off excess fat  
add garlic, onions, salt, pepper, allspice,  
chili powder, ginger, & sugar; cook 15 min  
longer.

Sauce for meat

Tomato puree	6 1/2 # or	3 qt	Reconstitute 1 can puree with 1 can water
Chili sauce	2 # or	1 qt	
Mustard prepared	9 oz or	1 c	
water, hot		2 qts	
cornstarch	5 oz or	1 c	
water cold		2 c	

Mix in tomato puree, chili sauce, mustard  
& water. Simmer for 30 min. add more hot  
water if necessary. Skim off excess fat. Dissolve  
cornstarch in water... add to mixture... strain if thick. Cook 5 min



# Barbecue Sauce

yield: 100 portions (6 qts)

Ingredients	Weights	Measures	
Vinegar		1 1/2 qt	
Sugar	2 #	1 1/8 qts	
Tomato puree		4 qts	Reconstitute this 1 C puree to 1 can water
Salt	6 oz	3/4 C	
Mustard prepared	14 oz	1 1/2 C	<u>Grilling</u> <u>Hamburgs</u>
Pepper Cayenne	I don't use this when using chili powder	1 T	10 # - 100 soil bricks
Onion ground	3/4 #	1/2 qt	<u>I always</u> <u>taste this</u>
Peppers, green, ground	1/2 #	1/4 qt	Maybe you will think it needs a little
celery ground	3/4 #	1/2 qt	
cloves, ground		1 1/2 T	
allspice ground		1 1/2 T	more spice of some kinds
Chili powder	1 1/2 oz	6 T	

Mix all ingredients together  
and simmer 25 min

Pour over meat & simmer altogether

