

Salisbury Steak Manhattan

Signature Salisbury steak topped with rich brown mushroom gravy, peppers, onions, and melted Cheddar cheese served with Texas toast and fresh country mashed potatoes.



Yield: 18 - 12-Ounce Portions

REORDER NO.	DESCRIPTION	AMOUNT
330841	GFS Free-Fall Ground Beef	10 lbs.
514802	Low-Sodium Cream of Mushroom Soup	32 flz.
109620	GFS Jumbo Spanish Onions, diced	16 oz.
507563	Japanese-Style Bread Crumbs	16 oz.
206539	GFS Large Eggs, shelled	12 ct.
272396	Markon® Cello-Wrapped Parsley, chopped	4 tbsp.
293431	Worcestershire Sauce	3 flz.
513881	Trade East® Granulated Garlic	2 tbsp.
225061	Trade East Ground Black Pepper	2 tbsp.
424307	Kosher Salt	4 tbsp.
432040	GFS Pan & Grill Oil	9 flz.
605565	Markon Fajita-Cut Vegetable Mix	2¼ lbs.
770779	GFS Fresh Country Mashed Potatoes, warmed	9 lbs.
614640	GFS NT Liquid Butter Alternative	9 flz.
274290	GFS Sliced Texas Toast, thawed	18 slices
Recipe	Mushroom Gravy, warmed	72 flz.
679631	GFS Shredded Aged Cheddar Cheese	1¾ lbs.

Preparation Instructions

Wash hands. Wash all fresh produce under cool running water; drain well. Combine the ground beef, mushroom soup, onions, bread crumbs, eggs, parsley, Worcestershire sauce, granulated garlic, pepper, and salt in a chilled stainless steel bowl. Using a paddle attachment, mix thoroughly on low speed. Do not over-mix. Portion mixture into 12-oz. patties, 1-inch thick. Place patties on a parchment-lined sheet pan and bake at 350°F until cooked through. *CCP: Final internal cooking temperature must reach a minimum of 155°F, held for a minimum of 15 seconds.* Allow to cool. Label, date, and refrigerate until needed, up to four days. *CCP: Product's internal temperature must drop from 135°F to 70°F within two hours and from 70°F to 40°F within four additional hours. CCP: Refrigerate at 41°F or below.*

To prepare à la carte:

Place one 12-oz. patty on an oiled metal baking pan and bake at 350°F until heated through. In a heated sauté pan, add 1 tbsp. of pan and grill oil and 1½ oz. of fajita-cut vegetables. Sauté to a golden brown until just cooked through. Brush one side of Texas toast with 1 tbsp. of liquid butter alternative and toast on a heated char-grill or salamander. Slice the toast into 2 triangles. Place 8 oz. of mashed potatoes in the center of a warm serving plate.

Stack the toast on the plate next to the potatoes and add one slice of Salisbury steak. Ladle 4 flz. of mushroom gravy over the steak and potatoes. Add the fajita-cut vegetables and top with 1½ oz. of cheese. Place under a salamander or broiler until the cheese is melted.

Mushroom Gravy

Yield: 72 Fluid Ounces

REORDER NO.	DESCRIPTION	AMOUNT
432040	GFS Pan & Grill Oil	2 tbsp.
198307	Markon Diced Onions	8 oz.
322164	Chopped Garlic	2 tbsp.
242055	Markon Sliced Mushrooms	16 oz.
160770	GFS Roasted Beef Base, prepared per package instructions	64 flz.
225061	Trade East Ground Black Pepper	½ tsp.
299405	GFS Unsalted Butter	3 oz.
227528	GFS All-Purpose Flour	3 oz.

Preparation Instructions

Wash hands. Add the pan and grill oil to a heated rondeau or sauce pan. Add the onions and garlic and cook until tender. Add the mushrooms and cook until heated through. Add the prepared beef base and black pepper to the onion and mushroom mixture and bring to a boil. In a stainless steel bowl, combine the butter and flour and mix thoroughly. Add butter and flour mixture to the prepared beef base and simmer two minutes. Allow to cool. Place in covered container, label, date, and refrigerate until needed, up to three days. *CCP: Product's internal temperature must drop from 135°F to 70°F within two hours and from 70°F to 40°F within four additional hours. CCP: Refrigerate at 41°F or below.*

Costs: Selling Price: \$11.99, Cost per Portion: \$3.80, Profit: \$8.19, Food Cost: 32%

Dinnerware: Steelite Taste Square Plate, 9"