

PREPARATION METHODS

THAWING: Remove ground beef crumble package(s) from case and place on a sheet pan in 34-40 degrees F refrigerator. *Leave space between packages for air circulation. Do not remove protective cooking bag. Allow approximately one day for beef crumbles to completely thaw.*

Preparation possibilities: Ground beef crumbles will always be used as an ingredient in an entrée recipe. They can either be added as an ingredient, ie. *Spaghetti sauce with beef* or they can be seasoned and served, ie. *Beef taco meat*. As an ingredient, the crumbles can be added cold and heated with the entrée or they can be heated separately from the sauce or entrée and added hot. As a product to be seasoned, like taco meat, the ground beef crumbles should be heated to 160 degrees F before seasoning. Heat causes seasonings to release optimal flavor. When heating crumbles for seasoning, add 1 cup of water per 10 lbs of crumbles. This will facilitate the mixing of the seasonings and prevent the crumbles from becoming too dry.

HEATING METHOD: Ground beef crumbles are fully cooked. Warming to desired serving temperature is all that is required. Remember, add water if you plan to season the crumbles. Remove the bag before heating or steaming.

Heating ground beef crumbles for seasoning: Use a kettle or stovetop pot or a steam table pan in a pre-heated oven. Add 1 cup of water with each 10 lbs. of crumbles. Heat until internal temperature reaches 160 degrees F. Add seasonings and continue to heat for 30 minutes. Stir contents regularly.

Heating ground beef crumbles as an ingredient: Use a kettle or stovetop pot or a steam table pan in a pre-heated oven or steamer. Add 1 cup of water with each 10 lbs. of crumbles. Heat until internal temperature reaches 145 degrees F. Hold at 145 degrees for 12 minutes. Drain extra moisture and add to the entrée.

Heating By portions: Ground beef crumbles can be heated in small amounts. Remove amount desired from the bag and return unused portion to the freezer. Heat with microwave, saucepan, steamer, or oven and add to the entrée.

REMEMBER: The ground beef crumbles are fully cooked – over heating will adversely affect quality.