

Recipe Name: Spy Thai Beef

Recipe Source: Kansas Beef Council

Food Based Standardized Recipe Form

Ingredients	100 Servings		50 Servings		Directions
	Weight	Measure	Weight	Measure	
Raw ground beef (80% lean)	12 lb		6 lb		<p>Brown ground beef, breaking into 1/2-inch crumbles and stirring occasionally until internal temperature reaches 160°F*. Remove drippings.*</p> <p>Meanwhile, combine water, peanut butter, lime juice, soy sauce, garlic, ginger and red pepper, as desired. Set aside.</p> <p>Stir peanut butter mixture into beef mixture. Continue cooking until heated through, stirring occasionally and adding water as needed for desired consistency.</p> <p>Spy Thai Beef can be served over whole-grain spaghetti. Plate 1/2 cup (#8 scoop) spaghetti. Top with 2 ounces (#24 scoop) beef mixture per serving. Garnish with vegetables, as desired.**</p> <p>Other Serving Suggestions Spy Thai Beef can be served on baked wonton or whole grain tortilla chips. Plate 6 to 8 wonton wrappers per serving. Top with 2 ounces (#24 scoop) beef mixture. Garnish with toppings, as desired.</p> <p>Spy Thai Beef can be served in Romaine lettuce leaves. Divide 2 ounces (#24 scoop) beef mixture between 2 small lettuce leaves per serving. Garnish with toppings, as desired.</p>
Water, plus additional as needed		1 pint		1 cup	
Reduced-fat creamy peanut butter or sunflower butter		1 pint		1 cup	
Bottled lime juice		1 cup		1/2 cup	
Reduced-sodium soy sauce		1-1/2 cups		3/4 cup	
Garlic powder		1/4 cup		2 Tbsp	
Ground ginger		1/4 cup		2 Tbsp	
Crushed red pepper (optional)		2 tsp		1 tsp	
Shredded carrots, red bell pepper strips, sliced green onion, sliced cucumber, shredded cabbage		3 gallons		1-1/2 gallons	
Whole-grain spaghetti noodles, raw	4-2/3 lb		2-1/3 lb		

