## Hot Beef Sandwich Yield: 24 servings

| Ingredients                                  | Measure        |  | Nutrition per Serving<br>(without gravy) |     |
|--|----------------|--|--|-----|
|  | 24             |  |  |     |
| Water  | 1 quart        |  | Calories                                 | 270 |
| Med-Diet® Low Sodium Beef Soup Base          | 2 oz (1/3 cup) |  | Total Fat g                              | 6   |
| Shredded cooked lean roast beef              | 4½ lb (9 cups) |  | Saturated Fat g                          | 2   |
| Low-sodium sandwich rolls (2 oz each), split | 24             |  | Cholesterol mg                           | 50  |
| Med-Diet® Low Sodium Brown Gravy Mix         | as desired     |  | Sodium mg                                | 170 |
|  |                |  | Carbohydrate g                           | 30  |
|  |                |  | Fiber g                                  | 1   |
|  |                |  | Sugar g                                  | 2   |
|  |                |  | Protein g                                | 29  |

## **Preparation**

- 1. In large pan, whisk together 1 quart water and the soup base until blended. Add beef. Cook over low heat until beef is heated thoroughly.
- 2. Meanwhile, in separate saucepan, whisk together cold water and gravy mix according to package directions until blended. Cook until thickened and 165°F.
- 3. With slotted spoon, transfer 3 oz beef to each roll. Serve gravy portioned alongside each sandwich.

## **Product Information**

| Product                              | Case Pack | Yield  | <b>Product Code</b> |
|--------------------------------------|-----------|--------|---------------------|
| Med-Diet® Low Sodium Beef Soup Base  | 6 – 16 oz | 42 gal | K9196               |
| Med-Diet® Low Sodium Brown Gravy Mix | 6 – 14 oz | 6 gal  | K9152               |