

Barbecue Beef Sliders

These easy-to-make sliders are small sandwiches that pack big flavor.

AGES: 3–5 years

PREP TIME: 25 minutes **COOK TIME:** 5 hours

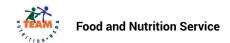
CACFP CREDITING INFORMATION

1½ oz eq meat 1 oz eq grains

SOURCE

Team Nutrition CACFP Easy Recipe Project **TeamNutrition.USDA.gov**

INGREDIENTS	25 SERVINGS		50 SERVINGS		DIDECTIONS
	Weight	Measure	Weight	Measure	DIRECTIONS
					 Wash hands with soap and water for at least 20 seconds.
Rolls or slider buns, whole-wheat (at least 28 g or 1 oz each)	1 lb 5 oz	25 (700 g)	3 lb 6 oz	50 (1400 g)	
Beef chuck roast, fresh or frozen, thawed, without bone, practically free-of-fat	3 lb 13 oz		7 lb 10 oz		2 Place beef in a slow cooker. Cook on low for 5 hours or cook on high for 2½ hours. Heat to an internal temperature of 145 °F or higher for at least 15 seconds. Wash hands after touching uncooked beef. For 25 servings, use at least a 4-quart slow cooker. For 50 servings, use at least an 8-quart slow cooker.



INGREDIENTS	25 SERVINGS		50 SERVINGS			
	Measure	Weight	Measure	DIRECTIONS		
					3 Remove beef from slow cooker. Place on a cutting board. Use two forks to shred beef into strips.	
Barbecue sauce		1 cup		2 cups	In a large bowl, combine shredded beef, barbecue sauce, and au jus (liquid) from the slow cooker. Mix. For 25 servings, add ½ cup of au jus. For 50 servings, add 1 cup of au jus.	
					5 Slice rolls in half horizontally (if not pre-sliced).	
					6 Place ¼ cup (#16 scoop) barbecue beef between each roll.	
					7 Serve 1 slider. Serve immediately, or keep warm at 140 °F or higher.	

NUTRITION INFORMATION

1 Barbecue Beef Slider

AMOUNT 184	S
5 g 1 g 29 mg 371 mg 24 g 3 g 7 g N/A 13 g	ed Fat ohydrate Fiber ugars ides Added Sugars
N/A 54 mg 2 mg N/A	
	not available

NOTES

- Contains wheat (rolls). Barbecue sauce can be a hidden source of common allergens, which include milk, peanuts, tree nuts, eggs, fish, shellfish, soy, wheat, and sesame.
- Sesame can appear as an ingredient in food where it might not be expected (rolls) and may be included in the ingredients statements as "spice" or "flavoring."
- The symbol indicates the recipe is whole grain-rich.
- Creditable grains contribution calculated using the Recipe Analysis Workbook, Method A.

YIELD/VOLUME					
25 Servings	50 Servings				
Weight: 5 lb 5 oz Yield: 25 sliders	Weight: 10 lb 10 oz Yield: 50 sliders				