

# AMERICAN SUB (WGR)-BRIGGS

## MEAL COMPONENT CONTRIBUTION:

2¼ oz. eq. meat/meat alternate and 2 oz. eq. whole grains

**NUMBER OF PORTIONS:** 50 **SIZE OF PORTION:** 1 sandwich

**RECIPE HACCP PROCESS:** #1 - No cook



MEAT/MEAT ALTERNATE : WHOLE GRAINS

INGREDIENT	MEASURE (FOR 50 SERVINGS)
Turkey Breast, Sliced, #1072	3 pounds + 2 ounces
Ham, Pre-sliced, #1054	3 pounds + 2 ounces
Cheese, American Process, Sliced, #1308	3 pounds + 2 ounces
Hoagie Bun, WGR, #1230	50 hoagies
Bacon, Sliced, Precooked, #1050	100 slices
Tomatoes, Whole, Red, Ripe, Raw, #4110	6 1/2 medium, whole
Lettuce, Shredded, #4008	1 pound + 14 ounces
Pickles, Dill Slices, #2813	100 slices

## DIRECTIONS

- If the ham or turkey is frozen, thaw it in the refrigerator. Drain any liquid from the package on the day of assembly.  
CCP: Hold under refrigeration (41 degrees F. or lower) until ready for assembly.
- Weigh 1 ounce of turkey and 1 ounce of ham to determine portion size.  
CCP: Hold under refrigeration (41 degrees F or lower) until ready for assembly.
- TRIMMINGS:
  - Rinse the tomatoes under cool, running water, then drain them thoroughly.
  - Core and thinly slice the tomatoes (8 slices per tomato).
  - Portion 1/8 cup lettuce, 1 tomato slice, and 2 pickle slices in individual portion containers. Cover and refrigerate until ready for service.
 CCP: Cover and refrigerate at 41 degrees F or lower until ready for service.
- SANDWICH ASSEMBLY:
  - Place 24 bottom portions of each hoagie on each sheet pan, 4 down and 6 across.
  - Portion 1 ounce of turkey, 1 ounce of ham, and 1 ounce of cheese onto the bottom parts of each hoagie, then top with two slices of bacon.
  - Cover with the top portion of the hoagie.
  - Sandwiches may be wrapped in waxed paper, foil, or plastic wrap.
  - Place each sandwich in steamtable pans (12" x 20" x 2½") lined with pan liners.
  - Prepare the sandwiches in batches to maintain quality.
 Serve immediately, or cover the pan with lid, foil or plastic wrap.  
CCP: Hold under refrigeration (41 degrees F or lower) until ready for service.
- Optional instructions are to heat sandwiches on sheet pans for 5 -7 minutes in a 350 degree F oven as needed for line service. Cover with tented foil and place in warmer.  
CCP: Hold and maintain the product at a minimum temperature of 135 degrees F or higher. Check temperature every 30 minutes.

# AMERICAN SUB (WGR)-BRIGGS

## DIRECTIONS

6. Portion one sandwich with trimmings for serving. Each portion provides 2¼ oz. eq. meat/meat alternate and 2 oz. eq. whole grains.

Condiments are available for selection by students.

CCP: Cover and hold under refrigeration (41 degrees F or lower) until ready for service. Check temperature every 30 minutes. Cover, label, and date any leftovers. Refrigerate at 41 degrees F or lower.

## PRODUCTION NOTES

Use USDA Foods products when available.

Refer to USDA FNS Food Buying Guide for School Meal Programs for quantities to purchase if the recipe is altered.

If changes are made in ingredients, check crediting information and re-calculate the nutrition analysis.

"Culinary Techniques for Healthy School Meals: Preparing Meats" provides seasoning and serving ideas for sandwiches.

Prepare only what can be served in a 30 minute period to maintain quality.

## SERVING NOTES

Have condiments available for selection by students. Condiments have not been included in this nutrient analysis – remember to include them in the weekly menu nutrient analysis.

Alternate instructions: Assemble sandwiches on the serving line.

## NUTRIENTS PER SERVING

Calories	417	Dietary Fiber	3.40 g	Sodium	1541.00 mg	Sat. Fat	8.24 g
Carbohydrates	34.87 g	Protein	25.49 g	Total Fat	19.28 g	Trans Fat	0.00 g