

BEEF STEAK CHEESEBURGER

MEAL COMPONENT CONTRIBUTION:

3 oz. eq. meat/meat alternate, 2 oz. eq. whole grains.

NUMBER OF PORTIONS: 100 **SIZE OF PORTION:** 1 sandwich**RECIPE HACCP PROCESS:** #2 - Same day service

MEAT/MEAT ALTERNATE : WHOLE GRAINS

INGREDIENT	MEASURE (FOR 100 SERVINGS)
Beef Steak Burger, 3 oz., #1005	100 beef steak burgers
Bun, Hamburger, WGR, #1228	100 buns
Cheese, American Process, Sliced, #1308	100 slices
Lettuce, Green Loose Leaf, Crowns, Fresh, #4007	2 pounds
Tomatoes, Whole, Red, Ripe, Raw, #4110	8 1/2 medium, whole , (2-3/5 diameter)
Pickles, Dill Slices, #2813	200 slices

DIRECTIONS**1. HAMBURGER PATTIES:**

Bake or steam the patties according to the package directions. Overcooking will cause the patties to be dry. (Prepare in batches to maintain quality.)

CCP: Internal temperature must reach 135 degrees F or higher for 15 seconds.

2. Drain the liquid from pan.

If holding the patties for service, cover pan with aluminum foil. Cut holes in aluminum foil and place in warmer until ready for assembly.

CCP: Hold and maintain product at a minimum temperature of 135 degrees F. Check temperature every 30 minutes.

3. TRIMMINGS:

- Rinse the tomatoes under cool, running water, then drain them.
- 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: Hold under refrigeration (41 degrees F or lower) until ready for service. Check temperature every 30 minutes.

4. SANDWICH ASSEMBLY:

- Place 24 bottom portions of hamburger buns on bun pan, 4 down and 6 across.
- Top each cooked hamburger patties with 1 slice of cheese.
- Place the cooked hamburger patties with cheese on the buns.
- Cover with the top portion of the bun.
- Sandwiches may also be wrapped in deli paper, waxed paper, foil sheets, plastic wrap or placed in sandwich bags.
- Place each sandwich in a 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 until ready for service. If aluminum foil or plastic wrap is used, cut holes in it to allow steam to escape. Place the pan in warmer until ready for service.

CCP: Hold and maintain product at a minimum temperature of 135 degrees F. Check temperature every 30 minutes.

BEEF STEAK CHEESEBURGER

DIRECTIONS

- 5. Portion 1 cheeseburger with trimmings per servings. Each portion provides for 3 oz. eq. meat/meat alternate and 2 oz. eq. whole grains.

CCP: Hold and maintain product at a minimum temperature of 135 degrees F. Check temperature every 30 minutes. Leftovers should be covered, labeled and dated. Quick chill within 2 hours to 70 degrees F or lower and from 70 to 41 degrees F within an additional 2 hours.

PRODUCTION NOTES

Use USDA Foods products when available.

Refer to USDA FNS Food Buying Guide for School Meal Programs for quantities to purchase if different ingredients are used.

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

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

When using raw hamburger patties, prepare according to package directions. Bake or broil until internal temperature is 160 degrees F for 15 seconds.

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: Cheeseburgers can be assembled on line as students are served.

NUTRIENTS PER SERVING

Calories	448	Dietary Fiber	3.39 g	Sodium	1137.00 mg	Sat. Fat	11.00 g
Carbohydrates	31.00 g	Protein	23.40 g	Total Fat	26.00 g	Trans Fat	0.00 g