

BBQ RIB SANDWICH

MEAL COMPONENT CONTRIBUTION:

2 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)
Pork Patty, Rib Shaped, #1058	100 patties
Pan Release Spray, Vegetable Oil, #2514	20 second spray
Sauce, BBQ, Hickory Smoke, #2253	3 quarts
Bun, Hamburger, WGR, #1228	100 buns

DIRECTIONS

1. PORK RIB PATTIES:

- Place the patties in a single layer on sheet pans lined with parchment paper or sprayed with food release spray.
- Brush the patties with barbecue sauce.
- Bake patties according to package directions.

Prepare in batches to maintain quality.

CCP: Heat to 135 degrees F or higher for at least 15 seconds at the completion of the cooking process. If manufacturer instructions on the package or case have a higher temperature, follow those recommendations.

2. Cover the pans and place them in the warmer until ready for service or assembly.

CCP: Hold in a warmer at 135 degrees F or higher until ready for assembly.

3. SANDWICH ASSEMBLY:

- Place 24 bottom portions of hamburger buns on each sheet pan, 4 down and 6 across.
- Portion one cooked pork patty onto each bottom portion of the hamburger buns.
- Cover each 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.
- Assemble 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 a warmer until ready for service.

CCP: Cover and hold for service at 135 degrees F or higher.

4. Portion 1 sandwich per serving. Each portion provides 2 oz. eq. meat/meat alternate and 2 oz. eq. whole grains.

CCP: Hold and maintain the product at a minimum temperature of 135 degrees F or higher. Check temperature every 30 minutes. Unassembled 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 or lower within an additional 4 hours.

Leftover assembled sandwiches do not have good quality when reheated. For best quality, assembled sandwiches should be discarded.

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PRODUCTION NOTES

Use USDA Foods products when available.
 Refer to USDA FNS Food Buying Guide for School Meal Programs for quantities to purchase if 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

Alternate serving instructions: BBQ Rib Sandwich can be assembled on the service line.

NUTRIENTS PER SERVING

Calories	384	Dietary Fiber	2.10 g	Sodium	851.00 mg	Sat. Fat	4.80 g
Carbohydrates	41.67 g	Protein	16.80 g	Total Fat	16.00 g	Trans Fat	0.00 g

ILLUSTRATED PRESENTATION OF BBQ RIB SANDWICH

1.



1 serving of BBQ Rib Sandwich