

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

- Thaw the hamburger buns according to the package directions.
CCP: Hold under refrigeration (41 degrees F or lower) until ready for assembly.
- Spray sheet pans with food release spray. Sheet pans may also be lined with parchment paper.
- Place the rib patties in a single layer on the sheet pans.
- Brush the patties with barbecue sauce.
- Bake the patties according to the package directions. Prepare the rib patties in batches to maintain the 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.
- 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.
- 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 buns.
 - Cover each sandwich 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 pans in a warmer until ready for service.
CCP: Cover and hold for service at 135 degrees F or higher.
- Portion one 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

- Thaw the hamburger buns according to the package directions.
- Prepare the BBQ Rib Sandwich for just in time service. Batch cook: Prepare only what can be served in a 30-minute period to maintain maximum quality.

SERVING NOTES

BBQ Pulled Pork Sandwich can be assembled on the service line.

PURCHASING GUIDE

Refer to the USDA FNS Food Buying Guide for School Meal Programs and/or the item's product formulation statement for quantities to purchase if the recipe is altered.

MISCELLANEOUS NOTES

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

NUTRIENTS PER SERVING

| | | | | | | | |
|---------------|---------|---------------|---------|-----------|------------|-----------|--------|
| Calories | 374 | Dietary Fiber | 2.10 g | Sodium | 1026.00 mg | Sat. Fat | 4.80 g |
| Carbohydrates | 40.40 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