

# COUNTRY FRIED STEAK SANDWICH

## MEAL COMPONENT CONTRIBUTION:

2 oz. eq. meat/meat alternate, 3 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, Breaded, WGR, 3.5 oz., #1004	100 patties
Pan Release Spray, Vegetable Oil, #2514	20 second spray
Bun, Hamburger, WGR, #1228	100 buns
Salad Mix, Iceberg, Carrot, Red Cabbage, #4012	2 pounds
Tomatoes, Whole, Red, Ripe, Raw, #4110	12 1/2 medium, whole
Pickles, Dill Slices, #2813	200 slices

## DIRECTIONS

### 1. 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. Hold for service.

### 2. STEAK PATTIES:

- Place frozen steak patties on sheet pans (18" x 26" x 1") that have been lined with parchment paper or sprayed with food release spray.
- Bake the patties according to the package or case directions. Overcooking the patties will cause them to be dry.

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

### 3. Assemble the sandwiches immediately, or cover the pan with a lid, aluminum foil, or plastic wrap until ready for sandwich assembly. If foil or plastic wrap is used, cut holes in it to allow steam to escape. Place the pan in warmer until ready for assembly.

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

### 4. SANDWICH ASSEMBLY:

- Place 24 bottom portions of hamburger buns on each sheet pan, 4 down and 6 across.
- Place one cooked steak patty on each bun.
- Cover with the top portion of the bun.
- Country Fried Steak Sandwiches may also be wrapped in deli paper, waxed paper, foil sheets, plastic wrap or placed in sandwich bags.
- Place each Country Fried Steak 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 with lid, foil or plastic wrap. If 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 the product at a minimum temperature of 135 degrees F.

# COUNTRY FRIED STEAK SANDWICH

## DIRECTIONS

5. Portion 1 sandwich and trimmings per serving. Each portion provides 2 oz. eq. meat/meat alternate and 3 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. For best quality, assembled sandwiches should be discarded. 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.

## PRODUCTION NOTES

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

## SERVING NOTES

Alternate instructions: Assemble sandwiches on serving line.

## NUTRIENTS PER SERVING

Calories	435	Dietary Fiber	6.29 g	Sodium	764.08 mg	Sat. Fat	6.67 g
Carbohydrates	47.55 g	Protein	20.12 g	Total Fat	19.34 g	Trans Fat	0.00 g