

HAM & CHEESE SANDWICH (WGR)-USDA

MEAL COMPONENT CONTRIBUTION:

2½ oz. eq. meat/meat alternate, 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)
Ham, Cooked, Sliced, #100187-USDA Foods	8 pounds
Lettuce, Shredded, #4008	1 pound
Tomatoes, Whole, Red, Ripe, Raw, #4110	6 1/4 medium, whole
Pickles, Dill Slices, #2813	100 slices
Bread, Pullman, WGR, #1225	100 slices
Cheese, American Process, Sliced-USDA Foods	1 pounds + 9 ounces

DIRECTIONS

- If the ham is frozen, thaw it in the refrigerator. Drain the ham thoroughly on the day of assembly.
CCP: Hold under refrigeration (41 degrees F. or lower) until ready for assembly.
- Weigh a 2½ ounce portion of sliced ham to determine portion size.
Cover the ham with plastic wrap and refrigerate it until 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: Hold under refrigeration (41 degrees F or lower) until ready for service. Check temperature every 30 minutes.
- SANDWICH ASSEMBLY:
 - Place 24 bottom portions of hamburger buns on each sheet pan, 4 down and 6 across.
 - Portion 2½ ounces of ham and ½ ounce of cheese onto the bottom portions of hamburger 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 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: Cover and refrigerate at 41 degrees F or lower until ready for service.
- Portion 1 sandwich with trimmings per serving. Each portion provides 2½ oz. eq. meat/meat alternate and 2 oz. eq. whole grains.
CCP: Hold under refrigeration (41 degrees F or lower) until ready for service. Check temperature every 30 minutes. Cover, label, and date any leftovers.

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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.

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.

PURCHASING GUIDE

MISCELLANEOUS NOTES

NUTRIENTS PER SERVING

Calories	284	Dietary Fiber	4.29 g	Sodium	1061.00 mg	Sat. Fat	3.64 g
Carbohydrates	36.42 g	Protein	21.89 g	Total Fat	9.81 g	Trans Fat	0.00 g

ILLUSTRATED PRESENTATION OF HAM AND CHEESE SANDWICH (WGR)-USDA FOODS

1.



1 serving of Ham and Cheese Sandwich-USDA Foods