

PATTY MELT



MEAT/MEAT ALTERNATE : WHOLE GRAINS

MEAL COMPONENT CONTRIBUTION:

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

NUMBER OF PORTIONS: 96 **SIZE OF PORTION:** 1 sandwich**RECIPE HACCP PROCESS:** #2 - Same day service

INGREDIENT	MEASURE (FOR 96 SERVINGS)
Pan Release Spray, Butter Flavored #2516	40 second spray
Bread, Pullman, WGR, #1225	192 slices
Beef Pattie, Broiled, 2 oz. eq., #1002	96 patties
Cheese, American Process, Sliced, #1308	3 pounds
Pan Release Spray, Butter Flavored #2516	20 second spray

DIRECTIONS

1. Thaw the sliced bread according to the package directions.
2. Spray sheet pans (18" x 26" x 1") with butter flavored pan release spray or line sheet pans with pan liners. For 48 servings, use 2 sheet pans. For 96 servings, use 4 sheet pans.
3. Place 24 slices of bread on each sheet pan, 4 down and 6 across.
4. Top each slice of bread with one beef patty and one ½-ounce slice of cheese.
5. Cover each sandwich with a second slice of bread.
6. Spray the tops of sandwiches with buttered flavored pan release spray. Cover each sheet pan with a second sheet pan to increase browning.
7. Bake the sandwiches until the bread is lightly browned and the beef patty has reached the desired temperature. (Prepare in batches to maintain quality.):
 - Conventional oven: 400 degrees F for 15 - 20 minutes.
 - Convection oven: 350 degrees F for 10 - 15 minutes.

DO NOT OVERBAKE.

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

8. Place the steamtable pans (12" x 20" x 2½") lined with pan liners. Serve the sandwiches immediately, or cover each pan with a lid, aluminum foil, or plastic wrap until ready for service. If 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: Hold and maintain the product at a minimum temperature of 135 degrees F or higher.

9. Portion one sandwich per serving. Each portion provides 2½ 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. Discard any leftovers.

PRODUCTION NOTES

- Thaw the sliced bread according to the package directions.
- Sandwiches may be cut in half diagonally.
- Prepare the Patty Melts for just in time service. Batch cook: Prepare only what can be served in a 30-minute period to maintain maximum quality.
- Use USDA Foods products when available.

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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	369	Dietary Fiber	5.60 g	Sodium	768.00 mg	Sat. Fat	7.00 g
Carbohydrates	34.00 g	Protein	23.60 g	Total Fat	18.50 g	Trans Fat	0.00 g