

PATTY MELT**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

MEAT/MEAT ALTERNATE : WHOLE GRAINS

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. SANDWICH ASSEMBLY**

- Spray sheet pans (18" x 26" x 1") with butter flavored pan release spray or line sheet pans with pan liners. For 96 servings, use 4 sheet pans. For 48 servings, use 2 sheet pans.
- Place 24 slices of bread on each sheet pan, 4 down and 6 across.
- Top each slice of bread with 1 beef pattie and one ½-ounce slice of cheese.
- Top each with a second slice of bread.
- Spray tops of sandwiches with buttered flavored pan release spray.
- Cover each sheet pan with a second sheet pan to increase browning.

2. Bake 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 the cooking process. If the manufacturer instructions on the package or case have a higher temperature, follow those recommendations.

3. Place each sandwich in steamtable pans (12" x 20" x 2½") lined with pan liners. Serve immediately, or cover the pan with lid, 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 warmer until ready for service.

CCP: Hold and maintain product at a minimum temperature of 135 degrees F. Check temperature every 30 minutes.

4. Portion 1 sandwich per serving. Each portion provides 2½ oz. eq. meat/meat alternate and 2 oz. eq. whole grains.

CCP: Hold and maintain product at a minimum temperature of 135 degrees F. Check temperature every 30 minutes. Discard 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 Sandwiches" provides seasoning and serving ideas for sandwiches.

Optional: Cut each sandwich in half diagonally.

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

NUTRIENTS PER SERVING

Calories	373	Dietary Fiber	5.60 g	Sodium	729.00 mg	Sat. Fat	7.27 g
Carbohydrates	33.53 g	Protein	24.28 g	Total Fat	18.49 g	Trans Fat	0.00 g