

# BACON BURGER-USDA FOODS-BRIGGS

**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)
Beef Pattie, Broiled, 2 oz. eq., #1002	100 patties
Bacon, Sliced, Precooked, #1050	100 slices
Lettuce, Shredded, #4008	2 pounds
Tomatoes, Whole, Red, Ripe, Raw, #4110	12 1/2 medium , (2-3/5" diameter)
Pickles, Dill Slices, #2813	200 slices
Bun, Hamburger, WGR, #1228	100 buns

**DIRECTIONS**

- If the hamburgers are frozen, thaw them in the refrigerator.  
Thaw the buns according to the package directions.

CCP: Hold under refrigeration (41 degrees F. or lower) until ready for assembly.
- HAMBURGER PATTIES:**  
Bake or steam the patties according to the package directions. Overcooking the patties will cause them to be dry  
Drain the liquid from the pan.

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.
- If holding the patties for assembly, 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 pan in warmer until ready for assembly.

CCP: Hold and maintain the product at a minimum temperature of 135 degrees F. until ready for assembly.
- Heat the bacon according to the package directions.

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

  - Rinse the tomatoes under cool, running water, then drain them thoroughly.
  - Core and thinly slice the tomatoes, about 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 until ready for service.

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## DIRECTIONS

### 6. SANDWICH ASSEMBLY:

- Place 24 bottom portions of hamburger buns on a sheet pan, 4 down and 6 across.
- Place a cooked hamburger patties on each bun.
- Place 1 slice of bacon on top of each hamburger pattie.
- Cover with the top portion of the bun.
- Bacon Burgers may also be wrapped in deli paper, waxed paper, foil sheets, plastic wrap or placed in sandwich bags.
- Place each Bacon Burger in steamtable pans (12" x 20" x 2½") lined with pan liners.
- Prepare the Bacon Burgers in batches to maintain quality.

Serve immediately, or cover pan until ready for service. If aluminum 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 until ready for service.

### 7. Place the Bacon Burgers on the line for service.

CCP: Hold and maintain the product at a minimum temperature of 135 degrees F or higher.

### 8. Portion one bacon burger and trimmings per serving. Trimmings may be placed on the side. One bacon burger 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.

## PRODUCTION NOTES

- If the hamburgers are frozen, thaw them in the refrigerator.
- Batch cook: Prepare only what can be served in a 30 minute period to maintain maximum quality.
- Thaw the hamburger buns according to the package or case directions.
- Use USDA Foods products when available.

## 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 serving instructions: Burgers 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	311	Dietary Fiber	3.30 g	Sodium	695.00 mg	Sat. Fat	4.00 g
Carbohydrates	32.00 g	Protein	18.00 g	Total Fat	12.00 g	Trans Fat	0.00 g

# BACON BURGER-USDA FOODS-BRIGGS

## ILLUSTRATED PRESENTATION OF BACON BURGER-USDA FOODS-BRIGGS

1.



The second row from the left demonstrates what assembly of a Bacon Burger should look like.

2.



1 serving of a Bacon Burger