

# CHEESEBURGER



MEAT/MEAT ALTERNATE : WHOLE GRAINS

**MEAL COMPONENT CONTRIBUTION:**

2½ 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

INGREDIENT	MEASURE (FOR 100 SERVINGS)
Beef Pattie, Broiled, 2 oz. eq., #1002	100 patties
Bun, Hamburger, WGR, #1228	100 buns
Cheese, American Process, Sliced, #1308	100 slices
Lettuce, Green Loose Leaf, Crowns, Fresh, #4007	2 pounds
Tomatoes, Whole, Red, Ripe, Raw, #4110	12 1/2 medium , (2-3/5" diameter)
Pickles, Dill Slices, #2813	200 slices

**DIRECTIONS**

- Thaw the hamburger buns according to the package directions.
- Bake or steam the patties according to the package directions. Overcooking will cause the patties to be dry. Prepare in batches to maintain quality.  
 CCP: Heat to 135 degrees F or higher for at least 15 seconds at the completion of the cooking process. If manufacturer instructions on the package or case have a higher temperature, follow those recommendations.
- Drain the liquid from the pan.
- Cover the pan with aluminum foil, if holding the patties for service. Cut holes in the foil and place in warmer until ready for assembly.  
 CCP: Hold and maintain the product at a minimum temperature of 135 degrees F.
- TRIMMINGS:
  - Rinse the tomatoes under cool, running water, then drain them.
  - 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 the trimmings until ready for service.
 CCP: Hold under refrigeration (41 degrees F or lower) until ready for service.
- SANDWICH ASSEMBLY:
  - Place 24 bottom portions of hamburger buns on sheet pan, 4 down and 6 across.
  - Place one hamburger patty on each bun.
  - Top each cooked hamburger patty with one slice of cheese.
  - Place one cooked hamburger patties with cheese on each bun.
  - Cover each sandwich 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 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 warmer until ready for service.  
 CCP: Cover and hold for service at 135 degrees F or higher.

# CHEESEBURGER

## DIRECTIONS

7. Portion one cheeseburger with trimmings per serving. Alternate instructions: Cheeseburgers can be assembled on the service line.

Each portion provides 2½ oz. 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

- Thaw the hamburger buns according to package directions.
- Use USDA Foods products when available.
- Prepare the Cheeseburgers for just in time service. Batch cook: Prepare only what can be served in a 30-minute period to maintain maximum quality.
- See MRS Recipe #4100.1 for a recipe that uses USDA Foods sliced cheese, instead of the purchased sliced cheese.

## 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: Cheeseburgers 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	364	Dietary Fiber	4.00 g	Sodium	850.00 mg	Sat. Fat	7.00 g
Carbohydrates	33.68 g	Protein	21.00 g	Total Fat	17.60 g	Trans Fat	0.00 g

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## ILLUSTRATED PRESENTATION OF CHEESEBURGER

1.



The second row from the top demonstrates what assembly of a Cheeseburger should look like.

2.



1 serving of a Cheeseburger