

COUNTRY FRIED STEAK SANDWICH

MEAL COMPONENT CONTRIBUTION:

2 oz. eq. meat/meat alternate, 3 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)
Pan Release Spray, Vegetable Oil, #2514	20 second spray
Beef Steak, Breaded, WGR, 3.5 oz., #1004	100 patties
Bun, Hamburger, WGR, #1228	100 buns
Salad Mix, Iceberg, Carrot, Red Cabbage, #4012	2 pounds
Tomatoes, Whole, Red, Ripe, Raw, #4110	12 1/2 medium, whole
Pickles, Dill Slices, #2813	200 slices

DIRECTIONS

1. Thaw the hamburger buns according to the package directions.
2. Spray the sheet pans (18" x 26" x 1") with food release spray or line with parchment paper.
3. Place the frozen steak patties on sheet pans (18" x 26" x 1") that have been lined with parchment paper or sprayed with food release spray.
4. Bake the steak patties according to the package or case directions. Overcooking the patties will cause them to be dry.

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.

5. Cover the pan with aluminum foil. Cut holes in foil and place in warmer until ready for assembly.

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

6. 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: Cover and refrigerate at 41 degrees F or lower. Hold for service.

7. SANDWICH ASSEMBLY:

- Place 24 bottom portions of hamburger buns on each sheet pan, 4 down and 6 across.
- Place one cooked steak patty 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 Country Fried Steak Sandwich in steamtable pans (12" x 20" x 2½") lined with pan liners.
- Prepare the sandwiches in batches to maintain quality.

Serve the sandwiches immediately, or cover the pan with a lid, aluminum foil, or plastic wrap. 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: Cover and hold for service at 135 degrees F or higher.

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DIRECTIONS

8. Portion one sandwich and trimmings per serving. Each portion provides 2 oz. eq. meat/meat alternate and 3 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 the package directions.
- Prepare the Country Fried Steak Sandwiches 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.

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: Country Fried Steak Sandwiches 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	414	Dietary Fiber	6.30 g	Sodium	621.00 mg	Sat. Fat	6.00 g
Carbohydrates	48.00 g	Protein	19.00 g	Total Fat	17.00 g	Trans Fat	0.00 g