

GRILLED CHEESE SANDWICH (10Z.EQ.)

MEAL COMPONENT CONTRIBUTION:

1 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	60 second spray
Bread, Pullman, WGR, #1225	192 slices
Cheese, American Process, Sliced, #1308	6 pounds

DIRECTIONS

- Thaw the bread according to the package directions.
- 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.
 - Place 24 slices of bread on each sheet pan, 4 down and 6 across.
 - Top each slice of bread with 1 ounce (two ½-ounce slices) of cheese.
 - Cover each sandwich with a 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.

- Bake the sandwiches until lightly browned:
 - Conventional oven: 400 degrees F for 15 - 20 minutes.
 - Convection oven: 350 degrees F for 10 - 15 minutes.

DO NOT OVERBAKE. Prepare the Grill Cheese Sandwiches 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.

- Place each sandwich in steamtable pans (12" x 20" x 2 1/2") lined with pan liners. Serve the Grilled Cheese Sandwiches immediately, or cover the pans with a 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 a warmer until ready for service.

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

- Portion one sandwich per serving. Each portion provides 1 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. Check temperature every 30 minutes. Discard any leftovers.

PRODUCTION NOTES

- Thaw the bread according to the package directions.
- Sandwiches may be cut in half diagonally.
- Prepare Grill Cheese Sandwiches 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 #4010.1 for a recipe that uses USDA Foods sliced cheese, instead of purchased sliced cheese and MRS Recipe #4015 and #4015.1 for recipes that credit for 2 oz. eq. Meat/Meat Alternate.
- Use USDA Foods products when available.

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SERVING NOTES

This sandwich may be served in combination with a recipe (like a meat-based soup) that provides at least 1 ounce meat/meat alternate.

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	261	Dietary Fiber	4.00 g	Sodium	826.00 mg	Sat. Fat	5.00 g
Carbohydrates	32.00 g	Protein	13.00 g	Total Fat	12.00 g	Trans Fat	0.00 g

ILLUSTRATED PRESENTATION OF GRILLED CHEESE SANDWICH (1 OZ. EQ.)

1.



24 slices of bread topped with 1 ounce (two ½-ounce slices) of cheese. The sandwiches are being covered with remaining bread slices

2.



1 serving of Grilled Cheese Sandwich (1 oz. eq.)