

GRILLED CHEESE SANDWICH (20Z.EQ.)

MEAL COMPONENT CONTRIBUTION:

2 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	12 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 2 ounces (four 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 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.

- Portion 1 sandwich per serving. Each portion provides 2 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.

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 #4015.1 for a recipe that uses USDA Foods sliced cheese, instead of purchased cheese and MRS Recipe #4010 and #4010.1 for recipes that credit for 1 oz. eq. Meat/Meat Alternate.
- Use USDA Foods products when available.

GRILLED CHEESE SANDWICH (2OZ.EQ.)

SERVING NOTES

When serving Grilled Cheese Sandwich in combination with a meat-based soup decrease cheese to 1 ounce (two ½-ounce slices) per sandwich (weigh cheese to determine weight per slice). For 50 servings, use 3 pounds + 2 ounces of cheese; for 100 servings, use 6 pounds + 4 ounces of cheese.

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	355	Dietary Fiber	2.00 g	Sodium	1154.54 mg	Sat. Fat	11.30 g
Carbohydrates	26.91 g	Protein	16.72 g	Total Fat	19.94 g	Trans Fat	0.00 g

ILLUSTRATED PRESENTATION OF GRILLED CHEESE SANDWICH (2 OZ. EQ.)



1 sheetpan of 24 Grilled Cheese (2 oz. eq.) before they have been baked.



1 serving of Grilled Cheese (2 oz. eq.)