

HAM AND CHEESE ON A BUN

MEAL COMPONENT CONTRIBUTION:

2 oz. eq. meat/meat alternate, 2 oz. eq. whole grains

NUMBER OF PORTIONS: 50 **SIZE OF PORTION:** 1 sandwich

RECIPE HACCP PROCESS: #1 - No cook



MEAT/MEAT ALTERNATE : WHOLE GRAINS

INGREDIENT	MEASURE (FOR 50 SERVINGS)
Ham, Cooked, Smoked, Boneless, #1053	8 pounds
Tomatoes, Whole, Red, Ripe, Raw, #4110	6 1/4 medium, whole
Lettuce, Shredded, #4008	1 pound
Pickles, Dill Slices, #2813	100 slices
Cheese, American Process, Sliced, #1308	1 pound + 9 ounces
Bun, Hamburger, WGR, #1228	50 buns

DIRECTIONS

- Thaw the ham and cheese in the refrigerator.
Thaw the buns according to the case or package directions.

CCP for the ham and cheese: Cover and hold under refrigeration (41 degrees F or lower) until ready for service.
- Thinly slice the ham. Weigh 2½ ounces of sliced ham to determine the portion size.
- Cover the ham with plastic wrap and refrigerate it until sandwich assembly.

CCP: Cover and hold under refrigeration (41 degrees F or lower) 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 the trimmings until ready for service.

CCP: Hold under refrigeration (41 degrees F or lower) until ready for service.
- SANDWICH ASSEMBLY:

 - Place 24 bottom parts of the hamburger buns on each sheet pan, 4 down and 6 across.
 - Portion 2½ ounces of ham and ½ ounce of cheese (1 slice) onto the bottom portions of hamburger buns.
 - Cover with the top part 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 and refrigerate until ready for service.

CCP: Cover and refrigerate at 41 degrees F or lower. Hold for service.
- OPTIONAL INSTRUCTION: Heat the sandwiches for 5 -7 minutes in a 350 degree F oven as needed for line service.

Cover the sandwiches with tented foil and place them in a warmer until ready for service.

CCP: Cover and hold for service at 135 degrees F or higher.
- Portion 1 sandwich with trimmings per 2½ oz. eq. meat/meat alternate and 2 oz. eq. whole grains.

CCP: Hold and maintain the product at a minimum temperature of 41 degrees F. Check temperature every 30 minutes. Cover, label, and date any unassembled leftover ingredients. Discard any leftover assembled product.

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PRODUCTION NOTES

- Thaw the ham and cheese in the refrigerator.
- Thaw the buns according to the package or case directions.
- Use USDA Foods products when available.

SERVING NOTES

Have condiment options available for selection by students. Condiments have not been included in this nutrient analysis – remember to include them in the weekly menu nutrient analysis.

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	282	Dietary Fiber	2.30 g	Sodium	1458.00 mg	Sat. Fat	3.18 g
Carbohydrates	36.40 g	Protein	16.80 g	Total Fat	9.20 g	Trans Fat	0.00 g

ILLUSTRATED PRESENTATION OF HAM AND CHEESE ON A BUN

1.



1 serving of Ham and Cheese on a Bun.