

# HAM AND CHEESE SANDWICH - BRIGGS

## 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, Pre-sliced, #1054	11 pounds + 12 ounces
Bread, Pullman, WGR, #1225	100 slices
Cheese, American Process, Sliced, #1308	1 pound + 9 ounces

## DIRECTIONS

- Thaw the ham and cheese in the refrigerator.  
Thaw the bread according to the package directions.  
CCP: Hold under refrigeration (41 degrees F or lower) until ready for service.
- Weigh 3¾ ounces of sliced ham to determine the portion size. Cover the ham with plastic wrap and refrigerate it until ready for assembly.
- SANDWICH ASSEMBLY:**
  - Place 24 slices of bread on a sheet pan, 4 down and 6 across.
  - Portion 3¾ ounces of ham and ½ ounce of cheese (1 slice) on the bread.
  - Top the sandwich with a second slice of bread.
  - 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 lid, foil or plastic wrap.  
CCP: Hold under refrigeration (41 degrees F or lower) until ready 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 one sandwich per serving. Each portion provides 2 oz. eq. meat/meat alternate and 2 oz. eq. whole grains.  
Trimings and condiments may be offered to students. These are not part of the nutritional analysis of this recipe and should be added as additional recipes.  
CCP: Hold under refrigeration (41 degrees F or lower) until ready for service. Check temperature every 30 minutes. Cover, label, and date any leftovers.

## PRODUCTION NOTES

- Thaw the ham and cheese in the refrigerator.
- Thaw the sliced bread according to the package or case directions.
- The sandwiches may be cut in half diagonally.
- 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.

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**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	339	Dietary Fiber	4.00 g	Sodium	1423.00 mg	Sat. Fat	4.40 g
Carbohydrates	33.00 g	Protein	28.00 g	Total Fat	12.30 g	Trans Fat	0.00 g

**ILLUSTRATED PRESENTATION OF HAM AND CHEESE SANDWICH - BRIGGS**

1.



1 serving of Ham and Cheese Sandwich