

BEEF STEAK BURGER

MEAL COMPONENT CONTRIBUTION:

2¾ oz. eq. meat/meat alternate, 2 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)
Beef Steak Burger, 3 oz., #1005	100 patties
Bun, Hamburger, WGR, #1228	100 buns
Cheese, American, Sliced, USDA Foods, #100018	100 slices
Lettuce, Shredded, #4008	2 pounds
Tomatoes, Whole, Red, Ripe, Raw, #4110	12 1/4 medium
Pickles, Dill Slices, #2813	200 slices

DIRECTIONS**1. HAMBURGER PATTIES:**

Bake or steam the patties according to package directions. Overcooking will cause the patties to be dry. (Prepare in batches to maintain quality.)

Drain the liquid from the pan.

CCP: Heat to 135 degrees F or higher for at least 15 seconds at the completion of the cooking process. If the manufacturer instructions on the package or case have a higher temperature, follow those recommendations.

2. Prepare the sandwiches immediately, or cover places the patties in a pan and cover the pan with lid, foil, or plastic wrap. 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 the product at a minimum temperature of 135 degrees F. Check temperature every 30 minutes.

3. TRIMMINGS:

- Rinse the tomatoes under clean, 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 until ready for service.

4. SANDWICH ASSEMBLY:

- Place 24 bottom portions of hamburger buns on each sheet pan, 4 down and 6 across.
- Place the cooked hamburger patties on the buns.
- Place one slice of each on each patty.
- Cover 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 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. 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.

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DIRECTIONS

5. Portion 1 hamburger with trimmings per serving. Each portion provides 2¾ 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 or higher. Check temperature every 30 minutes. Unassembled leftovers should be covered, labeled, and dated. For best quality, assembled sandwiches should be discarded. 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.

PRODUCTION NOTES

Use USDA Foods products when available.

Refer to USDA FNS Food Buying Guide for School Meal Programs for quantities to purchase if different ingredients are used.

If changes are made in ingredients, check crediting information and re-calculate the nutrition analysis.

"Culinary Techniques for Healthy School Meals" provides seasoning and serving ideas for sandwiches.

When using raw hamburger patties, prepare according to package directions. Bake or broil until internal temperature is 160 degrees F for 15 seconds.

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: Hamburgers can be assembled on the service line.

NUTRIENTS PER SERVING

Calories	394	Dietary Fiber	3.39 g	Sodium	873.00 mg	Sat. Fat	8.21 g
Carbohydrates	30.59 g	Protein	20.26 g	Total Fat	21.54 g	Trans Fat	0.00 g