BACON CHEESEBURGER (WGR)- USDA FOODS-BRIGGS

MEAL COMPONENT CONTRIBUTION:
2½ 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 Pattie, Broiled, 2 oz. eq., USDA Foods, #110322	100 patties
Bacon, Sliced, Precooked, #1050	100 slices
Bun, Hamburger, WGR, #1228	100 buns
Cheese, American Process, Sliced-USDA Foods	100 slices
Lettuce, Shredded, #4008	2 pounds
Tomatoes, Whole, Red, Ripe, Raw, #4110	12 1/2 pounds , (2-3/5" diameter)
Pickles, Dill Slices, #2813	200 slices

DIRECTIONS

1. If the hamburgers are frozen, thaw them in the refrigerator.

   CCP: Hold under refrigeration (41 degrees F. or lower) until ready for assembly.

2. HAMBURGER PATTIES:
   Bake or steam the patties according to the package directions. Overcooking the patties will cause them to be dry.

   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.

3. Drain the liquid from the pan.
   If holding the patties for assembly, cover the pan until ready for service. If aluminum 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 until ready for service.

4. Heat the bacon according to package directions.

5. TRIMMINGS:
   - Rinse the tomatoes under 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 container. Cover and refrigerate until ready for service.

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

BACON CHEESEBURGER (WGR)- USDA FOODS-BRIGGS

DIRECTIONS

6. SANDWICH ASSEMBLY:
   - Place 24 bottom portions of hamburger buns on a sheet pan, 4 down and 6 across.
   - Place the cooked hamburger patties on each bun.
   - Top each cooked hamburger patties with 1 slice of cheese
   - Place 1 slice of bacon on top of each slice of cheese.
   - Cover with the top portion of each bun.
   - Bacon Cheeseburgers may also be wrapped in deli paper, waxed paper, foil sheets, plastic wrap or placed in sandwich bags.
   - Place each Bacon Cheeseburger in steamtable pans (12" x 20" x 21 2") lined with pan liners.
   - Prepare the Bacon Cheeseburgers in batches to maintain quality.

   Serve immediately, or cover pan until ready for service. If aluminum 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 until ready for service.

7. Portion 1 Bacon Cheeseburger and trimmings per serving. Trimmings may be placed on the side. Each portion provides 2½ 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 recipe is altered.
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.

Batch cook: Prepare only what can be served in a 30 minute period to maintain maximum quality.

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: Cheeseburgers can be assembled on the service line.

NUTRIENTS PER SERVING

Calories	352	Dietary Fiber	3.29 g	Sodium	809.00 mg	Sat. Fat	5.17 g
Carbohydrates	33.15 g	Protein	20.88 g	Total Fat	14.54 g	Trans Fat	0.00 g

BACON CHEESEBURGER (WGR)- USDA FOODS-BRIGGS

ILLUSTRATED PRESENTATION OF BACON CHEESEBURGER (WGR) - USDA FOODS-BRIGGS

1.

The bottom row demonstrates what assembly of a Bacon Cheeseburger should look like.

2.

1 serving of a Bacon Cheeseburger