HAMBURGER-USDA FOODS

MEAL COMPONENT CONTRIBUTION:
2 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
Bun, Hamburger, WGR, #1228	100 buns
Lettuce, Shredded, #4008	2 pounds
Tomatoes, Whole, Red, Ripe, Raw, #4110	12 1/2 medium, whole , (medium, 2-3/5" diameter)
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 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 product at a minimum temperature of 135 degrees F. Check temperature every 30 minutes.
3. 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 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.
   - 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 hambuger with bun and trimmings 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. Leftovers should be covered, labeled, and dated . Quick chill within 6 hours to 41 degrees F or lower.

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 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: Hamburgers can be assembled on the service line.

NUTRIENTS PER SERVING

Calories	285	Dietary Fiber	4.29 g	Sodium	596.00 mg	Sat. Fat	3.01 g
Carbohydrates	33.15 g	Protein	16.22 g	Total Fat	10.04 g	Trans Fat	0.00 g

ILLUSTRATED PRESENTATION OF HAMBURGER-USDA FOODS

1.

Top row demonstrates what assembly of a Hamburger should look like

2.

1 serving of a Hamburger