

HAM & TURKEY ON A BUN-USDA FOODS (WGR)

MEAL COMPONENT CONTRIBUTION:

3 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, Sliced, #100187-USDA Foods	4 pounds
Turkey Breast, Smoked, #1073	4 pounds + 12 ounces
Lettuce, Shredded, #4008	1 pound
Tomatoes, Whole, Red, Ripe, Raw, #4110	6 1/4 medium, whole, (2-3/5" diameter)
Pickles, Dill Slices, #2813	100 slices
Bun, Hamburger, WGR, #1228	50 buns
Cheese, American Process, Sliced-USDA Foods	3 pounds + 2 ounces

DIRECTIONS

- Weigh out 1½ ounces of turkey and 1¼ ounces of ham to determine the portion size for each sandwich.

CCP: 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 (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 sandwich assembly.
- SANDWICH ASSEMBLY:**

 - Place 24 bottom portions of hamburger buns on each sheet pan, 4 down and 6 across.
 - Portion 1¼ ounces of ham, 1 ounce of turkey, and 1 ounce of cheese (2 slices) onto bottom portions of each bun.
 - 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 and refrigerate until ready for service.

CCP: Cover and refrigerate at 41 degrees F or lower until ready for service. Check temperature every 30 minutes.
- OPTIONAL INSTRUCTIONS:** heat the sandwiches for 5 -7 minutes in a 350 degree F oven, as needed for the 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 serving. Each portion provides 3 oz. eq. of meat/meat alternate and 2 oz. eq. of whole grains.

CCP: Hold under refrigeration (41 degrees F or lower) until ready for service. Check temperature every 30 minutes. Cover, label, and date any leftovers.

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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: Preparing Meats" provides seasoning and serving ideas for sandwiches.

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 instructions: Assemble sandwiches on the serving line.

NUTRIENTS PER SERVING

Calories	320	Dietary Fiber	3.29 g	Sodium	1161.16 mg	Sat. Fat	4.07 g
Carbohydrates	35.35 g	Protein	25.06 g	Total Fat	10.24 g	Trans Fat	0.00 g