

GRILLED CHEESE SANDWICH(2OZ.EQ.) (WGR)

MEAL COMPONENT CONTRIBUTION:

2 oz. eq. meat/meat alternate, 2 oz. eq. whole grains

NUMBER OF PORTIONS: 96 **SIZE OF PORTION:** 1 sandwich

RECIPE HACCP PROCESS: #2 - Same day service



MEAT/MEAT ALTERNATE : WHOLE GRAINS

INGREDIENT	MEASURE (FOR 96 SERVINGS)
Pan Release Spray, Butter Flavored #2516	60 second spray
Bread, Pullman, WGR, #1225	192 slices
Cheese, American Process, Sliced-USDA Foods	12 pounds

DIRECTIONS

1. SANDWICH ASSEMBLY

- Spray sheet pans (18" x 26" x 1") with butter flavored pan release spray or line sheet pans with pan liners. For 96 servings, use 4 sheet pans.
- Place 24 slices of bread on each sheet pan, 4 down and 6 across.
- Top each slice of bread with 2 ounces (four ½-ounce slices) of cheese.
- Top each with a second slice of bread.
- Spray tops of sandwiches with buttered flavored pan release spray.
- Cover each sheet pan with a second sheet pan to increase browning.
- Prepare in batches to maintain quality.

2. Bake until lightly browned:

- Conventional oven: 400 degrees F for 15 - 20 minutes.
- Convection oven: 350 degrees F for 10 - 15 minutes.

DO NOT OVERBAKE.

3. Place each sandwich in steamtable pans (12" x 20" x 2½") lined with pan liners.

Prepare in batches to maintain quality.

Serve immediately, or cover pan with lid, foil, or plastic wrap until ready for service. 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.

4. Portion 1 sandwich 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. Discard 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 Sandwiches" provides seasoning and serving ideas for sandwiches.

Optional: Cut each sandwich in half diagonally.

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

When serving Grilled Cheese Sandwich in combination with a meat-based soup decrease cheese to 1 ounce (two ½-ounce slices) per sandwich (weigh cheese to determine weight per slice).

For 50 servings, use 3 pounds + 2 ounces of cheese; for 100 servings, use 6 pounds + 4 ounces of cheese.

Serving: 1 sandwich provides 1 oz of meat/meat alternate and 2 grains/breads. See recipe MRS762.

NUTRIENTS PER SERVING

Calories	300	Dietary Fiber	2.00 g	Sodium	900.00 mg	Sat. Fat	6.00 g
Carbohydrates	30.00 g	Protein	16.00 g	Total Fat	12.00 g	Trans Fat	0.00 g

ILLUSTRATED PRESENTATION OF GRILLED CHEESE SANDWICH (2 OZ. EQ.) (WGR) USDA FOODS

1.



1 sheetpan of 24 Grilled Cheese (2 oz. eq.) before they have been baked.

2.



1 serving of Grilled Cheese (2 oz. eq.)