

# HAM & CHEESE ON KAISER BUN (WGR)

## MEAL COMPONENT CONTRIBUTION:

2½ 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)
Bun, Kaiser, 2 oz. Frozen, #1208	50 buns
Ham, Cooked, Smoked, Boneless, #1053	8 pounds
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
Cheese, American Process, Sliced-USDA Foods	1 pound + 9 ounces

## DIRECTIONS

- Thinly slice the ham. Weigh a 2½ ounce portion of sliced ham to determine the portion size. Cover with plastic wrap and refrigerate until assembly.  
CCP: Cover and hold under refrigeration (41 degrees F or lower) until ready for sandwich 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: Hold under refrigeration (41 degrees F or lower) until ready for sandwich assembly.
- SANDWICH ASSEMBLY:
  - Place 24 bottom portions of kaiser bun on each sheet pan, 4 down and 6 across.
  - Portion 2½ ounces of ham and 1 ounce of cheese (1 slice) onto the bottom portions of kaiser bun.
  - Cover with the top portion of the kaiser 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 a 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 the warmer until ready for service.  
CCP: Cover and refrigerate at 41 degrees F or lower until ready for service.
- OPTIONAL INSTRUCTION: Heat the sandwiches for 5 -7 minutes in a 350 degree F oven as needed for line service. Cover the sandwiches with tented foil and place 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 2½ oz. eq. meat/meat alternate and 2 oz. eq. enriched 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	263	Dietary Fiber	3.29 g	Sodium	1320.00 mg	Sat. Fat	2.15 g
Carbohydrates	36.63 g	Protein	17.29 g	Total Fat	6.13 g	Trans Fat	0.00 g