

HAM AND TURKEY SANDWICH

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, Smoked, Boneless, #1053	4 pounds
Turkey Breast, Smoked, #1073	3 pounds + 2 ounces
Cheese, American Process, Sliced, #1308	3 pound + 2 ounces
Tomatoes, Whole, Red, Ripe, Raw, #4110	6 1/4 medium, whole
Lettuce, Shredded, #4008	1 pound
Pickles, Dill Slices, #2813	100 slices
Bread, Pullman, WGR, #1225	100 slices

DIRECTIONS

- If the ham and turkey are frozen, thaw them in the refrigerator. Drain the packages thoroughly on the day of assembly.
CCP: Hold under refrigeration (41 degrees F. or lower) until ready for assembly.
- Thinly slice the ham. Weigh a 1¼ ounce portion of ham to determine the portion size. Cover the ham and turkey with plastic wrap and refrigerate them until ready for assembly.
CCP: Hold under refrigeration (41 degrees F or lower) until ready for assembly.
- Thinly slice the turkey. Weigh a 1 ounce portion of ham to determine the portion size. Cover with plastic wrap and refrigerate until ready for assembly.
CCP: Hold under refrigeration (41 degrees F or lower) until ready for assembly.
- TRIMMINGS:
 - Rinse the tomatoes under clean, 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.
- SANDWICH ASSEMBLY:
 - Place 24 slices of bread on sheet pan, 4 down and 6 across.
 - Portion 1¼ ounces of ham, 1 ounce of turkey, and 1 ounce of cheese (2 slices) onto each slice of bread
 - Cover with a slice of bread.
 - Sandwiches may be wrapped in deli paper, waxed paper, foil, plastic wrap or placed in sandwich bags.
 - 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. Place in the refrigerator until ready for service.
CCP: Cover and refrigerate at 41 degrees F or lower until ready for service.
- OPTIONAL INSTRUCTION: heat sandwiches for 5 -7 minutes in a 350 degree F oven as needed for line service. Cover with tented foil and place in warmer.
CCP: Cover and hold for service at 135 degrees F or higher.

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DIRECTIONS

7. 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: Cover and hold under refrigeration (41 degrees F or lower) until ready for service. Check temperature every 30 minutes. Cover, label, and date and leftovers. Refrigerate at 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: 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	356	Dietary Fiber	4.29 g	Sodium	1480.00 mg	Sat. Fat	6.73 g
Carbohydrates	35.35 g	Protein	23.61 g	Total Fat	15.81 g	Trans Fat	0.00 g