

# GRILLED CHEESE SANDWICH(1 OZ. EQ.)-USDA

## MEAL COMPONENT CONTRIBUTION:

1 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, Sliced, USDA Foods, #100018	6 pounds

## DIRECTIONS

1. Thaw the bread according to the package directions.
2. 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 1 ounce (two ½-ounce slices) of cheese.
  - Cover each sandwich with a 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.
3. Bake the sandwiches until lightly browned:
  - Conventional oven: 400 degrees F for 15 - 20 minutes.
  - Convection oven: 350 degrees F for 10 - 15 minutes.

DO NOT OVERBAKE. Prepare the Grill Cheese Sandwiches in batches to maintain quality.

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.

4. Place each sandwich in steamtable pans (12" x 20" x 2 1/2") lined with pan liners. Serve the Grilled Cheese Sandwiches immediately, or cover the pans with a 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 a warmer until ready for service.

CCP: Hold and maintain the product at a minimum temperature of 135 degrees F or higher.

5. Portion one sandwich per serving. Each portion provides 1 oz. eq. meat/meat alternate and 2 oz. eq. whole grains.

CCP: Hold and maintain the product at a minimum temperature of 135 degrees F. Check temperature every 30 minutes. Discard any leftovers.

## PRODUCTION NOTES

- Thaw the bread according to the package directions.
- Sandwiches may be cut in half diagonally.
- Prepare Grill Cheese Sandwiches for just in time service. Batch cook: Prepare only what can be served in a 30-minute period to maintain maximum quality.
- See MRS Recipe #4010 for a recipe that uses purchased sliced cheese, instead of USDA Foods sliced cheese and MRS Recipe #4015 and #4015.1 for recipes that credit for 2 oz. eq. Meat/Meat Alternate.
- Use USDA Foods products when available.

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## FOODS

**SERVING NOTES**

This sandwich may be served in combination with a recipe (like a meat-based soup) that provides at least 1 ounce meat/meat alternate.

**PURCHASING GUIDE**

Refer to the USDA FNS Food Buying Guide for School Meal Programs and/or the item's product formulation statement for quantities to purchase if the recipe is altered.

**MISCELLANEOUS NOTES**

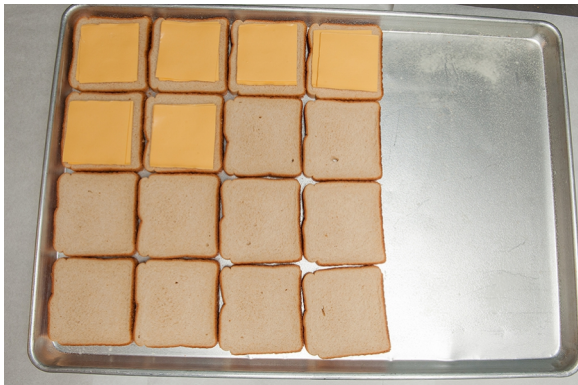
If changes are made in ingredients, check the crediting information and re-calculate the nutrition analysis.

**NUTRIENTS PER SERVING**

Calories	239	Dietary Fiber	4.00 g	Sodium	620.00 mg	Sat. Fat	3.00 g
Carbohydrates	32.00 g	Protein	14.00 g	Total Fat	8.00 g	Trans Fat	0.00 g

**ILLUSTRATED PRESENTATION OF GRILLED CHEESE SANDWICH (1 OZ. EQ.)-USDA FOODS**

1.



24 slices of bread topped with 1 ounce (two ½-ounce slices) of cheese. The sandwiches are being covered with remaining bread slices

2.



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