

HAM AND CHEESE SANDWICH, ELEMENTARY -

MEAL COMPONENT CONTRIBUTION:

1 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, Pre-sliced, #1054	4 pounds
Bread, Pullman, WGR, #1225	100 slices
Cheese, American Process, Sliced, #1308	1 pound + 9 ounces

DIRECTIONS

- Thaw the ham and cheese in the refrigerator.
Thaw the bread according to the package directions.
CCP: Hold under refrigeration (41 degrees F or lower) until ready for sandwich assembly.
- Weigh 1¼ ounce of sliced ham to determine the portion size.
Cover the ham with plastic wrap and refrigerate it until ready for sandwich assembly.
CCP: Cover and hold under refrigeration (41 degrees F or lower) until ready for assembly.
- SANDWICH ASSEMBLY:**
 - Place 24 slices of bread on a sheet pan, 4 down and 6 across.
 - Portion 1¼ ounces of ham and ½ ounce of cheese (1 slice) on the bread.
 - Top the sandwich with a second slice of bread.
 - 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.
CCP: Hold under refrigeration (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 them in a warmer until ready for service.
CCP: Cover and hold for service at 135 degrees F or higher.
- Portion one sandwich per serving. Each portion provides 1 oz. eq. meat/meat alternate and 2 oz. eq. whole grains.
Trimmings and condiments may be offered to students. These are not part of the nutritional analysis of this recipe and should be added as additional recipes. See MRS recipe #8290 for a recipe for trimmings with lettuce, tomato, and pickle and MRS recipe #8295 for a recipe for trimmings with lettuce and tomato.
CCP: Hold under refrigeration (41 degrees F or lower) until ready for service. Check temperature every 30 minutes. Cover, label, and date any leftovers.

PRODUCTION NOTES

- Thaw the ham and cheese in the refrigerator.
- Thaw the sliced bread according to the package or case directions.
- The sandwiches may be cut in half diagonally.
- Use USDA Foods products when available.

HAM AND CHEESE SANDWICH, ELEMENTARY - BRIGGS

SERVING NOTES

Have condiment options available for selection by students. Condiments have not been included in this nutrient analysis – remember to include them in the weekly menu nutrient analysis.

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	257	Dietary Fiber	4.00 g	Sodium	845.00 mg	Sat. Fat	3.20 g
Carbohydrates	32.00 g	Protein	16.00 g	Total Fat	9.00 g	Trans Fat	0.00 g

ILLUSTRATED PRESENTATION OF HAM AND CHEESE SANDWICH, ELEMENTARY - BRIGGS

1.



1 serving of Ham and Cheese Sandwich