

HAM AND TURKEY SANDWICH, ELEMENTARY -

MEAL COMPONENT CONTRIBUTION:

1¼ 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	3 pounds + 2 ounces
Turkey Breast, Sliced, #1072	2 pounds + 6 ounces
Cheese, American Process, Sliced, #1308	1 pound + 9 ounces
Bread, Pullman, WGR, #1225	100 slices

DIRECTIONS

- Thaw the ham, turkey, and cheese in the refrigerator. Thaw sandwich bread according to package directions.
CCP: Hold under refrigeration (41 degrees F. or lower) until ready for assembly.
- Weigh 1 ounce of the ham and ¾ ounce of the turkey to determine the portion size of each. Cover the ham and turkey with plastic wrap and refrigerate until ready for assembly.
CCP: Cover and refrigerate at 41 degrees F or lower until ready for assembly.
- SANDWICH ASSEMBLY:**
 - Place 24 slices of bread on sheet pan, 4 down and 6 across.
 - Portion 1 ounce of ham, ¾ ounce of turkey, and ½ ounce of cheese (1 slice) onto each slice of bread.
 - Top the sandwich with a second 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.
- Portion one sandwich per serving. Each portion provides 1¼ oz. eq. meat/meat alternate and 2 oz. eq. whole grains.
Trimming 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.

CCP: Hold and maintain the product at a minimum temperature of 41 degrees F. Check temperature every 30 minutes. Cover, label, and date any unassembled leftover ingredients. Discard any leftover assembled product.

PRODUCTION NOTES

- Thaw the ham, turkey, 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.

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BRIGGS

SERVING NOTES

Have condiment and trimming options available for selection by students. Condiments and trimmings 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	282	Dietary Fiber	4.00 g	Sodium	952.00 mg	Sat. Fat	3.60 g
Carbohydrates	32.00 g	Protein	19.00 g	Total Fat	11.00 g	Trans Fat	0.00 g