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BACON, LETTUCE, AND TOMATO SANDWICH

Yield 100

Portion 1 Sandwich

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
281 cal	29 g	10 g	14 g	17 mg	573 mg	74 mg

Ingredient

BACON,SLICED,RAW
 BREAD,WHITE,SLICE
 TOMATOES,FRESH,SLICED
 LETTUCE,LEAF,FRESH,HEAD
 SALAD DRESSING,MAYONNAISE TYPE

Weight

12 lbs
 11 lbs
 11-1/8 lbs
 5 lbs
 2 lbs

Measure

200 sl
 1 gal 3 qts
 1 qts

Issue

11-1/3 lbs
 7-3/4 lbs

Method

- 1 Prepare bacon according to package directions.
- 2 Place 2 slices bacon, 2 slices tomato, and lettuce leaf on 1 slice of bread; spread second slice of bread with about 2 teaspoons Salad Dressing. Top with second slice of bread.
- 3 Cut each sandwich in half. Prepare in 25 portion batches. Notes: Toast bread slices if desired.

GYROS

Yield 100

Portion 1 Sandwich

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
447 cal	49 g	37 g	11 g	79 mg	725 mg	244 mg

Ingredient

<u>Ingredient</u>	<u>Weight</u>	<u>Measure</u>	<u>Issue</u>
BEEF,OVEN ROAST,PRE COOKED	20 lbs		
ONIONS,FRESH,SLICED	2 lbs	1 qts 3-7/8 cup	2-1/4 lbs
TOMATOES,FRESH,CHOPPED	8-1/2 lbs	1 gal 1-3/8 qts	8-2/3 lbs
LETTUCE,ICEBERG,FRESH,SHREDDED	3-1/8 lbs	1 gal 2-1/2 qts	3-1/3 lbs
YOGURT,PLAIN,NONFAT	6-1/2 lbs	3 qts	
CUCUMBER,FRESH,CHOPPED	2-5/8 lbs	2 qts 2 cup	3-1/8 lbs
DILL WEED,DRIED	1/2 oz	1/4 cup 1-1/3 tbsp	
GARLIC POWDER	5/8 oz	2 tbsp	
BREAD,PITA,GYROS,8-INCH	21 lbs	100 each	

Method

- 1 Slice beef thin, about 20 slices per pound. Place 4 pounds, about 80 slices, on each pan for use in Step 5. CCP: Internal temperature must reach 165 F. or higher for 15 seconds. Hold for service at 140 F. or higher.
- 2 Separate onion slices into rings. Chop tomatoes and shred lettuce. Set aside for use in Step 6.
- 3 Peel, seed and chop cucumbers. Combine yogurt, cucumbers, dill weed and garlic powder. Mix well. CCP: Refrigerate at 41 F. or lower for use in Step 6.
- 4 Cut pita bread in half, forming 2 pockets. Place on pans. Using a convection oven, bake at 325 F. for 5 minutes or until warm and pliable on high fan, closed vent.
- 5 Place 2 slices beef in each pita pocket.
- 6 Top each pita with 1 tablespoon yogurt-cucumber sauce, 2 onion rings, 2 tablespoons diced tomatoes and 2 tablespoons lettuce.

GYROS (RTU)

Yield 100

Portion 1 Sandwich

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
520 cal	54 g	37 g	17 g	79 mg	916 mg	198 mg

Ingredient

BEEF,OVEN ROAST,PRE COOKED

ONIONS,FRESH,SLICED

TOMATOES,FRESH,CHOPPED

LETTUCE,ICEBERG,FRESH,CHOPPED

BREAD,PITA,GYROS,8-INCH

SAUCE,TZATZIKI

Weight

20 lbs

1-1/2 lbs

9-1/8 lbs

3-1/8 lbs

21 lbs

10 lbs

Measure

1 qts 2 cup

1 gal 1-3/4 qts

1 gal 2-1/2 qts

100 each

1 gal 3/4 qts

Issue

1-2/3 lbs

9-1/3 lbs

3-3/8 lbs

Method

- 1 Slice beef thin, about 20 slices per pound. Place 4 pounds, about 80 slices, on each pan for use in Step 5. CCP: Internal temperature must reach 165 F. or higher for 15 seconds. Hold for service at 140 F. or higher.
- 2 Separate onion slices into rings. Chop tomatoes and shred lettuce. Set aside for use in Step 6.
- 3 Place bread on 5 pans. Bake 10 minutes or until warm and pliable.
- 4 Using a convection oven, bake meat in 350 F. on high fan, closed vent.
- 5 Place about 3 tablespoons of prepared tzatziki sauce on each gyro bread. Top with 6 slices of meat (3 oz). Top with tomatoes, lettuce, and onion rings. Fold in half; secure with toothpick or roll up bread around filling and wrap with 3-inch wide strip of aluminum foil.

STEAK AND CHEESE SUBMARINE

Yield 100

Portion 1 Sandwich

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
475 cal	20 g	32 g	29 g	102 mg	468 mg	218 mg

Ingredient

BEEF,STEAK,SANDWICH,THIN SLICES,RAW
 COOKING SPRAY,NONSTICK
 CHEESE,AMERICAN,SLICED
 ROLL,FRENCH

Weight

25 lbs
 2 oz
 6-1/4 lbs
 8-3/8 lbs

Measure

1/4 cup 1/3 tbsp
 100 sl
 100 each

Issue

Method

- 1 Grill steaks on one side 30 seconds on lightly sprayed grill at 350 F.
- 2 Turn steaks; cover half of steaks with cheese slices. Grill steaks 30 seconds. CCP: Internal temperature must reach 145 F. or higher for 15 seconds.
- 3 Slice rolls in half lengthwise. Place 1 steak on bottom half of each roll. Add steak with cheese on top.
- 4 Cover with top half of roll. CCP: Hold at 140 F. or higher for service.

STEAK, CHEESE AND ONION SUBMARINE

Yield 100

Portion 1 Sandwich

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
510 cal	27 g	33 g	29 g	102 mg	471 mg	236 mg

Ingredient

ONIONS,FRESH,SLICED
 COOKING SPRAY,NONSTICK
 BEEF,STEAK,SANDWICH,THIN SLICES,RAW
 CHEESE,AMERICAN,SLICED
 ROLL,FRENCH

Weight

20 lbs
 2 oz
 25 lbs
 6-1/4 lbs
 8-3/8 lbs

Measure

4 gal 3-3/4 qts
 1/4 cup 1/3 tbsp
 100 sl
 100 each

Issue

22-1/4 lbs

Method

- 1 Lightly spray grill with non-stick cooking spray. Grill thinly sliced onions 5 to 6 minutes.
- 2 Grill steaks on one side 30 seconds on lightly sprayed grill at 350 F. Turn steaks; cover half of steaks with cheese slices. Grill steaks 30 seconds. CCP: Internal temperature must reach 145 F. or higher for 15 seconds.
- 3 Slice rolls in half lengthwise. Place 1 steak on bottom half of each roll. Add steak with cheese on top. Add 1/3 cup grilled onions on each sandwich.
- 4 Cover with top half of roll. CCP: Hold at 140 F. or higher for service.

STEAK AND ONION SUBMARINE

Yield 100

Portion 1 Sandwich

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
403 cal	27 g	26 g	20 g	75 mg	287 mg	61 mg

Ingredient

ONIONS,FRESH,SLICED
 COOKING SPRAY,NONSTICK
 BEEF,STEAK,SANDWICH,THIN SLICES,RAW
 ROLL,FRENCH

Weight

20 lbs
 2 oz
 25 lbs
 8-3/8 lbs

Measure

4 gal 3-3/4 qts
 1/4 cup 1/3 tbsp
 100 each

Issue

22-1/4 lbs

Method

- 1 Lightly spray grill with non-stick cooking spray. Grill thinly sliced onions 5 to 6 minutes.
- 2 Grill steaks on one side 1/2 minute on lightly sprayed grill at 350 F. CCP: Internal temperature must reach 145 F. or higher for 15 seconds.
- 3 Slice rolls in half lengthwise. Place 1 steak on bottom half of each roll. Top with 1/3 cup onions on each sandwich.
- 4 Cover with top half of roll. CCP: Hold at 140 F. or higher for service.

ROAST BEEF SANDWICH

Yield 100

Portion 1 Sandwich

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
368 cal	29 g	31 g	14 g	76 mg	430 mg	81 mg

Ingredient

BEEF,OVEN ROAST,PRE COOKED

MUSTARD,PREPARED

SALAD DRESSING,MAYONNAISE TYPE

BREAD,WHEAT

LETTUCE,LEAF,FRESH,HEAD

Weight

18-3/4 lbs

8-7/8 oz

1-5/8 lbs

12-1/2 lbs

4 lbs

Measure

1 cup

3-1/4 cup

200 sl

Issue

6-1/4 lbs

Method

- 1 Slice beef into thin slices, about 16 to 22 slices per pound.
- 2 Combine mustard and salad dressing; blend well.
- 3 Spread 1 slice of bread with 2 teaspoons dressing mixture. Place 3 ounces or 3 to 4 slices, beef on bread. Top with lettuce if desired, and second slice of bread.
- 4 Cut each sandwich in half. CCP: Hold at 41 F. or lower until ready to serve.

Notes

- 1 100 Crossiants may be substituted for wheat bread.

ROAST PORK SANDWICH

Yield 100

Portion 1 Sandwich

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
411 cal	31 g	29 g	19 g	72 mg	451 mg	86 mg

Ingredient

PORK,LOIN,BONELESS,COOKED

MUSTARD,PREPARED

SALAD DRESSING,MAYONNAISE TYPE

BREAD,WHEAT,SLICED

LETTUCE,ICEBERG,FRESH

Weight

18-3/4 lbs

8-7/8 oz

1-5/8 lbs

12-1/2 lbs

4 lbs

Measure

1 cup

3-1/4 cup

200 sl

Issue

4-1/3 lbs

Method

- 1 Slice meat into thin slices.
- 2 Combine mustard and salad dressing; blend well.
- 3 Spread 1 slice bread with 2 teaspoons salad dressing mixture. Place 3 ounces or 3 to 4 slices, meat on bread; top with second slice of bread. Add lettuce if desired.
- 4 Cut each sandwich in half. CCP: Hold at 41 F. or lower until ready to serve.

ROAST TURKEY SANDWICH

Yield 100

Portion 1 Sandwich

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
343 cal	33 g	23 g	13 g	55 mg	959 mg	109 mg

Ingredient

TURKEY,BNLS,WHITE AND DARK MEAT
 MUSTARD,PREPARED
 SALAD DRESSING,MAYONNAISE TYPE
 BREAD,WHEAT,SLICED
 LETTUCE,LEAF,FRESH,HEAD

Weight

21 lbs
 8-7/8 oz
 1-5/8 lbs
 12-1/2 lbs
 4 lbs

Measure

1 cup
 3-1/4 cup
 200 sl

Issue

6-1/4 lbs

Method

- 1 Slice turkey into thin slices, 16 to 22 slices per pound.
- 2 Combine mustard and salad dressing; blend well.
- 3 Spread 1 slice of bread with 2 teaspoons salad dressing mixture. Place 3 ounces or 3 to 4 slices, meat on bread; top with second slice of bread. Add lettuce if desired.
- 4 Cut each sandwich in half. CCP: Hold at 41 F. or lower until ready to serve.

TURKEY CROISSANT

Yield 100

Portion 1 Sandwich

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
414 cal	30 g	22 g	22 g	93 mg	1056 mg	57 mg

Ingredient

TURKEY,BNLS,WHITE AND DARK MEAT
 MUSTARD,PREPARED
 SALAD DRESSING,MAYONNAISE TYPE
 CROISSANT,HALVED
 LETTUCE,ICEBERG,FRESH

Weight

21 lbs
 8-7/8 oz
 1-5/8 lbs
 12-5/8 lbs
 4 lbs

Measure

1 cup
 3-1/4 cup
 100 each

Issue

4-1/3 lbs

Method

- 1 Slice turkey into thin slices, 16 to 22 slices per pound.
- 2 Combine mustard and salad dressing; blend well.
- 3 Slice croissants in half. Overlap croissants on sheet pans. Bake until crisp in 300 F. convection oven, about 3 minutes on high fan, open vent. Remove from oven.
- 4 Spread bottom half of each hot croissant with 2 teaspoons salad dressing mixture. Place 3 ounces, 3 to 4 slices meat on each croissant. Top with other half of croissant. Add lettuce if desired. CCP: Hold at 41 F. or lower for service.

SAUSAGE AND BISCUIT

Yield 100

Portion 1 Sandwich

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
242 cal	24 g	9 g	12 g	22 mg	690 mg	123 mg

Ingredient

BAKING POWDER BISCUITS
 SAUSAGE PATTY,PORK,RAW,2 OZ

Weight

5-7/8 lbs

Measure

100 each
 100 each

Issue

Method

- 1 Prepare Baking Powder Biscuits, Recipe No. D 001 00 or D 001 01. Split biscuits in half. Keep hot for use in Step 3.
- 2 Place 25 sausage patties on each sheet pan. Using a convection oven, bake uncovered at 325 F. for 7 minutes or until done on low fan, open vent. Drain. CCP: Internal temperature must reach 145 F. or higher for 15 seconds.
- 3 Place 1 patty on bottom of each split biscuit. Add top biscuit. CCP: Hold for service at 140 F. or higher.

HAM AND BISCUIT

Yield 100

Portion 1 Sandwich

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
196 cal	24 g	9 g	7 g	14 mg	707 mg	117 mg

Ingredient

BAKING POWDER BISCUITS
 HAM,COOKED,BONELESS
 COOKING SPRAY,NONSTICK

Weight

6-1/4 lbs
 2 oz

Measure

100 each
 1/4 cup 1/3 tbsp

Issue

Method

- 1 Prepare Baking Powder Biscuits, Recipe No. D 001 00 or D 001 01. Split biscuits in half. Keep hot for use in Step 3.
- 2 Cut ham into 1-ounce slices. Grill on lightly sprayed 350 F. griddle until lightly browned. CCP: Internal temperature must reach 145 F. or higher for 15 seconds.
- 3 Place 1 slice of ham on bottom of each split biscuit. Add top biscuit. CCP: Hold for service at 140 F. or higher.

GRILLED CHEESE SANDWICH

Yield 100

Portion 1 Sandwich

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
411 cal	26 g	17 g	27 g	74 mg	713 mg	405 mg

Ingredient

CHEESE,AMERICAN,SLICED
 BREAD,WHITE
 BUTTER,MELTED

Weight

12-1/2 lbs
 11 lbs
 2 lbs

Measure

200 sl
 200 sl
 1 qts

Issue

Method

- 1 Place 2 slices cheese between 2 slices bread.
- 2 Brush lightly top and bottom of sandwiches with butter or margarine.
- 3 Grill on 400 F. griddle until sandwiches are lightly browned on each side and cheese is melted.
- 4 Cut each sandwich in half. Serve hot. CCP: Hold at 140 F. or higher for service.

Notes

- 1 In Step 3, sandwiches may be browned in a convection oven at 425 F. for 5 minutes.

GERMAN STYLE HAMWICH

Yield 100

Portion 1 Sandwich

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
418 cal	26 g	16 g	28 g	61 mg	1032 mg	244 mg

Ingredient

<u>Ingredient</u>	<u>Weight</u>	<u>Measure</u>	<u>Issue</u>
MARGARINE,SOFTENED	2 lbs	1 qts	
MUSTARD,PREPARED	1-1/8 lbs	2 cup	
HORSERADISH,PREPARED	1 oz	2 tbsp	
POPPY SEEDS	7/8 oz	3 tbsp	
ONIONS,FRESH,CHOPPED	3-3/4 oz	1/2 cup 2-2/3 tbsp	4-1/8 oz
CHEESE,AMERICAN,SLICED	6-1/4 lbs	100 sl	
HAM,COOKED,BONELESS	6-1/4 lbs		
BREAD,WHITE	11 lbs	200 sl	
BUTTER,MELTED	2 lbs	1 qts	

Method

- 1 Combine softened margarine, mustard, horseradish, poppy seed, and onions; mix well.
- 2 Spread 1 tablespoon filling on 1 slice bread. Slice ham into 100 slices. Place 1 slice ham and 1 slice of cheese over filling in each sandwich. Top with second slice bread.
- 3 Brush lightly top and bottom of sandwiches with butter or margarine.
- 4 Grill on 400 F. griddle until sandwiches are lightly browned on each side and cheese is melted. CCP: Internal temperature must reach 145 F. or higher for 15 seconds.
- 5 Cut each sandwich in half. Serve hot. CCP: Hold at 140 F. or higher for service.

Notes

- 1 In Step 4, hamwich may be browned in a 425 F. convection oven for 5 minutes.

GRILLED HAM AND CHEESE SANDWICH

Yield 100

Portion 1 Sandwich

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
391 cal	25 g	21 g	22 g	76 mg	1251 mg	235 mg

Ingredient

HAM,COOKED,BONELESS
 CHEESE,AMERICAN,SLICED
 BREAD,WHITE
 BUTTER,MELTED

Weight

12-1/2 lbs
 6-1/4 lbs
 11 lbs
 2 lbs

Measure

100 sl
 200 sl
 1 qts

Issue

Method

- 1 Slice ham into 100 slices. Place 1 slice cheese and 2 slices ham on each sandwich.
- 2 Brush lightly top and bottom of sandwiches with butter or margarine.
- 3 Grill until sandwiches are lightly browned on each side and cheese is melted on 400 F. griddle. CCP: Internal temperature must reach 145 F. or higher for 15 seconds.
- 4 Cut each sandwich in half. Serve hot. CCP: Hold at 140 F. or higher for service.

Notes

- 1 In Step 3, sandwiches may be oven toasted or browned in a 425 F. convection oven for 5 minutes.

ENGLISH MUFFIN WITH BACON, EGG AND CHEESE

Yield 100

Portion 1 Sandwich

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
345 cal	27 g	18 g	18 g	228 mg	601 mg	301 mg

Ingredient

BACON,SLICED,RAW
 ENGLISH MUFFINS,SPLIT OR CUT
 EGGS,WHOLE,FROZEN
 COOKING SPRAY,NONSTICK
 CHEESE,AMERICAN,SLICED

Weight

1-1/4 lbs
 12-5/8 lbs
 10 lbs
 2 oz
 6-1/4 lbs

Measure

100 sl
 100 each
 1 gal 2/3 qts
 1/4 cup 1/3 tbsp
 100 sl

Issue

Method

- 1 Cook bacon according to Recipe No. L 002 00 or L 002 02. Drain. Set aside for use in Step 4.
- 2 Place muffin halves on sheet pans in rows, 5 by 7; Using a convection oven, toast 2 to 3 minutes at 325 F. Set aside for use in Step 6.
- 3 Place thawed eggs into a bowl; ladle individual 1/4 cup portions of beaten eggs on 325 F. greased griddle. Cook until firm. CCP: Internal temperature must reach 145 F. or higher for 15 seconds.
- 4 Place 1 slice bacon on egg.
- 5 Place 1 slice cheese on top of bacon. Continue to cook until cheese melts.
- 6 Place 1 cheese and bacon-topped fried egg on bottom half of each split muffin. Top with second half of muffin. CCP: Hold for service at 140 F. or higher.

ENGLISH MUFFIN WITH HAM, EGG, AND CHEESE

Yield 100

Portion 1 Sandwich

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
355 cal	27 g	22 g	17 g	237 mg	871 mg	302 mg

Ingredient

HAM,COOKED,BONELESS
 ENGLISH MUFFINS,SPLIT OR CUT
 EGGS,WHOLE,FROZEN
 COOKING SPRAY,NONSTICK
 CHEESE,AMERICAN,SLICED

Weight

6-1/4 lbs
 12-5/8 lbs
 10 lbs
 2 oz
 6-1/4 lbs

Measure

100 each
 1 gal 2/3 qts
 1/4 cup 1/3 tbsp
 100 sl

Issue

Method

- 1 Grill 1-ounce slices of ham until lightly browned on 325 F. griddle.
- 2 Place muffin halves on sheet pans in rows, 5 by 7; Using a convection oven, toast 2 to 3 minutes at 325 F. Set aside for use in Step 6.
- 3 Place thawed eggs into a bowl; ladle individual 1/4 cup portions of beaten eggs on 325 F. greased griddle. Cook until firm. CCP: Internal temperature must reach 145 F. or higher for 15 seconds.
- 4 Place 1 slice ham on egg.
- 5 Place 1 slice cheese on top of ham. Continue to cook until cheese melts.
- 6 Place 1 cheese and ham-topped fried egg on bottom half of each split muffin. Top with second half of muffin. CCP: Hold for service at 140 F. or higher.

ENGLISH MUFFIN WITH CANADIAN BACON, EGG, & CHEESE

Yield 100

Portion 1 Sandwich

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
356 cal	28 g	22 g	17 g	237 mg	909 mg	303 mg

Ingredient

BACON,CANADIAN,SLICED,1 OZ
 ENGLISH MUFFINS,SPLIT OR CUT
 EGGS,WHOLE,FROZEN
 COOKING SPRAY,NONSTICK
 CHEESE,AMERICAN,SLICED

Weight

6-1/4 lbs
 12-5/8 lbs
 10 lbs
 2 oz
 6-1/4 lbs

Measure

100 sl
 100 each
 1 gal 2/3 qts
 1/4 cup 1/3 tbsp
 100 sl

Issue

Method

- 1 Cook thawed Canadian bacon according to Recipe No. L 002 01 or L 002 03. Drain. Set aside for use in Step 4.
- 2 Place muffin halves on sheet pans in rows, 5 by 7; Using a convection oven, toast 2 to 3 minutes in 325 F. oven. Set aside for use in Step 6.
- 3 Place thawed eggs into a bowl; ladle individual 1/4 cup portions of beaten eggs on 325 F. greased griddle. Cook until firm. CCP: Internal temperature must reach 145 F. or higher for 15 seconds.
- 4 Place 1 slice Canadian bacon on egg.
- 5 Place 1 slice cheese on top of bacon. Continue to cook until cheese melts.
- 6 Place 1 cheese and bacon-topped fried egg on bottom half of each split muffin. Top with second half of muffin. CCP: Hold for service at 140 F. or higher.

ENGLISH MUFFIN WITH SAUSAGE, EGG, AND CHEESE

Yield 100

Portion 1 Sandwich

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
459 cal	28 g	24 g	27 g	256 mg	1026 mg	313 mg

Ingredient

SAUSAGE PATTY,PORK,RAW,2 OZ
 ENGLISH MUFFINS,SPLIT OR CUT
 EGGS,WHOLE,FROZEN
 COOKING SPRAY,NONSTICK
 CHEESE,AMERICAN,SLICED

Weight

18-3/4 lbs
 12-5/8 lbs
 10 lbs
 2 oz
 6-1/4 lbs

Measure

100 each
 1 gal 2/3 qts
 1/4 cup 1/3 tbsp
 100 sl

Issue

Method

- 1 Cook sausage patties according to instructions on package. CCP: Internal temperature must reach 145 F. or higher for 15 seconds.
- 2 Place muffin halves on sheet pans in rows, 5 by 7; Using a convection oven, toast 2 to 3 minutes at 325 F. Set aside for use in Step 6.
- 3 Place thawed eggs into a small bowl; pour on 325 F. greased griddle. Fry 2 minutes; turn. CCP: Internal temperature must reach 145 F. or higher for 15 seconds.
- 4 Place 1 sausage patty on egg.
- 5 Place 1 slice cheese on top of sausage patty. Continue to cook until cheese melts.
- 6 Place 1 cheese and sausage-topped fried egg on bottom half of each split muffin. Top with second half of muffin. CCP: Hold for service at 140 F. or higher.

CHICKEN SALAD SANDWICH

Yield 100

Portion 1 Sandwich

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
364 cal	30 g	28 g	14 g	78 mg	650 mg	102 mg

Ingredient

<u>Ingredient</u>	<u>Weight</u>	<u>Measure</u>	<u>Issue</u>
CHICKEN,COOKED,DICED	18 lbs		
CELERY,FRESH,CHOPPED	12 lbs	2 gal 3-1/3 qts	16-1/2 lbs
SALAD DRESSING,MAYONNAISE TYPE	2-3/4 lbs	1 qts 1-1/2 cup	
ONIONS,FRESH,CHOPPED	14 oz	2-1/2 cup	1 lbs
JUICE,LEMON	8-5/8 oz	1 cup	
SALT	1-2/3 oz	2-2/3 tbsp	
PEPPER,BLACK,GROUND	1/4 oz	1 tbsp	
BREAD,WHITE	11 lbs	200 sl	
LETTUCE,LEAF,FRESH,HEAD	4 lbs		6-1/4 lbs

Method

- 1 Combine chicken, celery, salad dressing, onions, lemon juice, salt and pepper. Mix lightly but thoroughly.
- 2 Spread 1 slice bread with 3/4 cup filling; top with lettuce and second slice of bread.
- 3 Cut each sandwich in half. CCP: Cover and refrigerate sandwiches at 41 F. or lower.

CHICKEN SALAD SANDWICH (CANNED CHICKEN)

Yield 100

Portion 1 Sandwich

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
385 cal	31 g	26 g	17 g	65 mg	901 mg	107 mg

Ingredient

CHICKEN,BONED,CANNED,PIECES
 CELERY,FRESH,CHOPPED
 SALAD DRESSING,MAYONNAISE TYPE
 ONIONS,FRESH,CHOPPED
 JUICE,LEMON
 PEPPER,BLACK,GROUND
 BREAD,WHITE
 LETTUCE,LEAF,FRESH,CHOPPED

Weight

23-1/4 lbs
 14-1/2 lbs
 3-1/2 lbs
 1 lbs
 8-5/8 oz
 1/3 oz
 11 lbs
 4 lbs

Measure

2 gal 1-1/8 qts
 3 gal 1-3/4 qts
 1 qts 3 cup
 2-7/8 cup
 1 cup
 1 tbsp
 200 sl
 2 gal 1/8 qts

Issue

19-7/8 lbs
 1-1/8 lbs
 6-1/4 lbs

Method

- 1 Drain chicken. Cut chicken into 1 inch pieces.
- 2 Combine chicken, celery, salad dressing, onions, lemon juice and pepper. Mix lightly but thoroughly.
- 3 Spread 1 slice bread with 3/4 cup filling; top with lettuce and second slice of bread.
- 4 Cut each sandwich in half. CCP: Cover and refrigerate sandwiches at 41 F. or lower.

TURKEY SALAD SANDWICH

Yield 100

Portion 1 Sandwich

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
331 cal	31 g	20 g	14 g	50 mg	1058 mg	116 mg

Ingredient

TURKEY,BNLS,WHITE AND DARK MEAT,DICED
 CELERY,FRESH,CHOPPED
 SALAD DRESSING,MAYONNAISE TYPE
 ONIONS,FRESH,CHOPPED
 JUICE,LEMON
 SALT
 PEPPER,BLACK,GROUND
 BREAD,WHITE
 LETTUCE,LEAF,FRESH,HEAD

Weight

18 lbs
 12 lbs
 2-3/4 lbs
 14 oz
 8-5/8 oz
 1-2/3 oz
 1/4 oz
 11 lbs
 4 lbs

Measure

2 gal 3-1/3 qts
 1 qts 1-1/2 cup
 2-1/2 cup
 1 cup
 2-2/3 tbsp
 1 tbsp
 200 sl

Issue

16-1/2 lbs
 1 lbs
 6-1/4 lbs

Method

- 1 Combine turkey, celery, salad dressing, onions, lemon juice, salt and pepper. Mix lightly but thoroughly.
- 2 Spread 1 slice bread with 3/4 cup filling; top with lettuce and second slice of bread.
- 3 Cut each sandwich in half. CCP: Cover and refrigerate sandwiches at 41 F. or lower.

CORNED BEEF SANDWICH

Yield 100

Portion 1 Sandwich

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
358 cal	33 g	19 g	16 g	71 mg	1359 mg	73 mg

Ingredient

BEEF,CORNED,COOKED,SLICED
 BREAD,RYE,SLICE
 MUSTARD,PREPARED
 LETTUCE,LEAF,FRESH,HEAD

Weight

16 lbs
 14-1/8 lbs
 2-1/4 lbs
 4 lbs

Measure

200 sl
 1 qts

Issue

6-1/4 lbs

Method

- 1 Slice corned beef across the grain into 1/16-inch slices.
- 2 Spread 1 slice bread with 2 teaspoons mustard. Place 3 to 4 slices corned beef on bread; top with lettuce and second slice bread.
- 3 Cut each sandwich in half. CCP: Hold for service at 41 F. or lower.

CORNED BEEF AND CHEESE SANDWICH

Yield 100

Portion 1 Sandwich

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
464 cal	34 g	27 g	24 g	97 mg	1433 mg	345 mg

Ingredient

BEEF,CORNED,COOKED,SLICED
 CHEESE,SWISS,SLICED
 BREAD,RYE,SLICE
 MUSTARD,PREPARED
 LETTUCE,LEAF,FRESH,HEAD

Weight

16 lbs
 6-1/4 lbs
 14-1/8 lbs
 2-1/4 lbs
 4 lbs

Measure

100 sl
 200 sl
 1 qts

Issue

6-1/4 lbs

Method

- 1 Slice corned beef across the grain 1/16-inch slices.
- 2 Spread 1 slice bread with 2 teaspoons mustard. Place 2 to 3 slices corned beef and 1 slice cheese on bread; top with lettuce and second slice bread.
- 3 Cut each sandwich in half. CCP: Hold for service at 41 F. or lower.

EGG SALAD SANDWICH

Yield 100

Portion 1 Sandwich

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
335 cal	32 g	14 g	17 g	323 mg	578 mg	108 mg

Ingredient

EGG,HARD COOKED
 ONIONS,FRESH,CHOPPED
 PICKLES,CUCUMBER,SWEET,CHOPPED
 MUSTARD,PREPARED
 SALAD DRESSING,MAYONNAISE TYPE
 BREAD,WHITE
 LETTUCE,LEAF,FRESH,HEAD

Weight

16-1/2 lbs
 12-2/3 oz
 2-1/8 lbs
 13-1/4 oz
 3 lbs
 11 lbs
 4 lbs

Measure

150 Eggs
 2-1/4 cup
 1 qts 1-5/8 cup
 1-1/2 cup
 1 qts 2 cup
 200 sl

Issue

14-1/8 oz
 6-1/4 lbs

Method

- 1 Cook eggs according to Recipe No. F 004 00. Cool. Shell; finely chop eggs.
- 2 Combine eggs, onions, pickles, mustard, and salad dressing; mix together lightly.
- 3 Spread 1 slice bread with 1/2 cup egg salad; top with lettuce if desired and second slice bread.
- 4 Cut each sandwich in half. CCP: Hold for service at 41 F. or lower.

NEW YORK EGG SALAD SANDWICH (EGG AND TOMATO)

Yield 100

Portion 1 Sandwich

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
345 cal	34 g	14 g	17 g	323 mg	582 mg	110 mg

Ingredient

<u>Ingredient</u>	<u>Weight</u>	<u>Measure</u>	<u>Issue</u>
EGG,HARD COOKED,CHOPPED	16-1/2 lbs	150 Eggs	
PICKLES,CUCUMBER,SWEET,CHOPPED	2-1/8 lbs	1 qts 1-5/8 cup	
MUSTARD,PREPARED	13-1/4 oz	1-1/2 cup	
SALAD DRESSING,MAYONNAISE TYPE	3 lbs	1 qts 2 cup	
TOMATOES,FRESH,SLICED	11-1/8 lbs	1 gal 3 qts	11-1/3 lbs
BREAD,WHITE	11 lbs	200 sl	
LETTUCE,LEAF,FRESH,HEAD	4 lbs		6-1/4 lbs

Method

- 1 Cook eggs according to Recipe No. F 004 00. Cool. Shell; finely chop eggs.
- 2 Combine eggs, pickles, mustard, and salad dressing; mix together lightly.
- 3 Spread 1 slice bread with 1/2 cup egg salad; top each with 2 slices tomato, lettuce if desired, and second slice bread.
- 4 Cut each sandwich in half. CCP: Hold for service at 41 F. or lower.

HAM SANDWICH

Yield 100

Portion 1 Sandwich

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
304 cal	32 g	22 g	9 g	43 mg	1620 mg	73 mg

Ingredient

HAM,COOKED,BONELESS
 BREAD,RYE,SLICE
 MUSTARD,PREPARED
 LETTUCE,LEAF,FRESH,HEAD

Weight

18-3/4 lbs
 14-1/8 lbs
 2-1/4 lbs
 4 lbs

Measure

200 sl
 1 qts

Issue

6-1/4 lbs

Method

- 1 Slice ham into thin slices, 20 to 24 slices per pound.
- 2 Spread 1 slice bread with mustard. Place 3 ounces or 3 slices of ham on bread; top with lettuce and second slice of bread.
- 3 Cut each sandwich in half. CCP: Hold for service at 41 F. or lower.

FRIED HAM SANDWICH

Yield 100

Portion 1 Sandwich

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
344 cal	32 g	22 g	14 g	43 mg	1620 mg	73 mg

Ingredient

HAM,COOKED,BONELESS
 BREAD,RYE,SLICE
 MUSTARD,PREPARED
 LETTUCE,LEAF,FRESH,HEAD

Weight

18-3/4 lbs
 14-1/8 lbs
 2-1/4 lbs
 4 lbs

Measure

200 sl
 1 qts

Issue

6-1/4 lbs

Method

- 1 Slice ham into 1/4-inch slices, about 3 ounces each. Grill on lightly greased 350 F. griddle about 1 minute on each side until lightly browned.
- 2 Spread 1 slice bread with mustard. Place 3 ounces or 3 slices of ham on bread; top with lettuce and second slice of bread.
- 3 Cut each sandwich in half. Serve hot. CCP: Hold at 140 F. or higher for service.

HAM AND CHEESE SANDWICH

Yield 100

Portion 1 Sandwich

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
368 cal	33 g	25 g	15 g	54 mg	1333 mg	343 mg

Ingredient

HAM,COOKED,BONELESS
 CHEESE,SWISS,SLICED
 BREAD,RYE,SLICE
 MUSTARD,PREPARED
 LETTUCE,LEAF,FRESH,HEAD

Weight

12-1/2 lbs
 6-1/4 lbs
 14-1/8 lbs
 2-1/4 lbs
 4 lbs

Measure

100 sl
 200 sl
 1 qts

Issue

6-1/4 lbs

Method

- 1 Slice ham into thin slices, 20 to 24 slices per pound.
- 2 Spread 1 slice bread with mustard. Place 2 slices ham on bread. Place 1 slice cheese on top of ham. Top with lettuce and second slice bread.
- 3 Cut each sandwich in half. CCP: Hold for service at 41 F. or lower.

HAM AND TOMATO SANDWICH

Yield 100

Portion 1 Sandwich

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
315 cal	35 g	23 g	9 g	43 mg	1625 mg	75 mg

Ingredient

HAM,COOKED,BONELESS
 BREAD,RYE,SLICE
 TOMATOES,FRESH,SLICED
 MUSTARD,PREPARED
 LETTUCE,LEAF,FRESH,HEAD

Weight

18-3/4 lbs
 14-1/8 lbs
 11-1/8 lbs
 2-1/4 lbs
 4 lbs

Measure

200 sl
 1 gal 3 qts
 1 qts

Issue

11-1/3 lbs
 6-1/4 lbs

Method

- 1 Slice ham into thin slices, 20 to 24 slice per pound.
- 2 Spread 1 slice bread with mustard. Place 3 ounces ham on bread; top with lettuce, 2 slices tomato, and second slice of bread.
- 3 Cut each sandwich in half. CCP: Hold for service at 41 F. or lower until ready to serve.

GRILLED HAMBURGER (BEEF PATTIES)

Yield 100

Portion 1 Burger

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
294 cal	22 g	19 g	14 g	50 mg	277 mg	66 mg

Ingredient

BEEF PATTY,10% FAT,RAW,3 OZ
 BUN,HAMBURGER

Weight

14 lbs
 9-1/2 lbs

Measure

100 each
 100 each

Issue

Method

- 1 Grill patties 4 minutes or until browned on 350 F. griddle. Turn; grill on other side for 4 minutes. CCP: Internal temperature must reach 155 F. or higher for 15 seconds.
- 2 Serve hot on buns. CCP: Hold for service at 140 F. or higher.

CHEESEBURGER (BEEF PATTIES)

Yield 100

Portion 1 Burger

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
400 cal	22 g	25 g	23 g	77 mg	461 mg	240 mg

Ingredient

BEEF PATTY,10% FAT,RAW,3 OZ
 CHEESE,AMERICAN,SLICED
 BUN,HAMBURGER

Weight

14 lbs
 6-1/4 lbs
 9-1/2 lbs

Measure

100 each
 100 sl
 100 each

Issue

Method

- 1 Grill patties 4 minutes on each side or until browned on 350 F. griddle. CCP: Internal temperature must reach 155 F. or higher for 15 seconds. Place 1 slice cheese on each patty. Continue to grill until cheese melts.
- 2 Serve hot on buns. CCP: Hold for service at 140 F. or higher.

CHEESY BACONBURGER (BEEF PATTIES)

Yield 100

Portion 1 Burger

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
444 cal	22 g	28 g	26 g	83 mg	582 mg	241 mg

Ingredient

BACON,SLICED,RAW
 BEEF PATTY,10% FAT,RAW,3 OZ
 CHEESE,AMERICAN,SLICED
 BUN,HAMBURGER

Weight

6 lbs
 14 lbs
 6-1/4 lbs
 9-1/2 lbs

Measure

100 each
 100 sl
 100 each

Issue

Method

- 1 Cook bacon according to directions on Recipe No. L 002 00 or L 002 02. Cut bacon in half.
- 2 Grill patties on 350 F. griddle for 4 minutes or until browned; turn; CCP: Internal temperature must reach 155 F. or higher for 15 seconds. Place 1 slice cheese on each patty, continue to grill until cheese melts. Top melted cheese with 2 half slices bacon.
- 3 Serve hot on buns. CCP: Hold for service at 140 F. or higher.

DOUBLE DECKER CHEESEBURGER (BEEF PATTIES)

Yield 100

Portion 1 Burger

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
683 cal	24 g	47 g	43 g	153 mg	863 mg	424 mg

Ingredient

CHEESE,AMERICAN,SLICED

BEEF PATTY,10% FAT,RAW,3 OZ

LETTUCE,ICEBERG,FRESH,SHREDDED

ONIONS,FRESH,CHOPPED

PICKLES,DILL,SLICES

BUN,HAMBURGER

Weight

12-1/2 lbs

28-1/8 lbs

2 lbs

12-2/3 oz

3-1/8 lbs

9-1/2 lbs

Measure

200 sl

200 each

1 gal

2-1/4 cup

2 qts 1-1/8 cup

100 each

Issue

2-1/8 lbs

14-1/8 oz

Method

- 1 Grill patties 4 minutes or until browned on 350 F. griddle. Turn; grill on other side for 4 minutes. CCP: Internal temperature must reach 155 F. or higher for 15 seconds. Place 1 slice of cheese on each patty. Continue to grill until cheese melts.
- 2 Place 1 tablespoon shredded lettuce and 1 slice pickle on bottom and middle bun slices. Place a cheeseburger on top of bottom and middle slices of bun; place 1/2 teaspoon finely chopped onion on top of cheeseburger. Assemble layers; cover with top of bun. CCP: Hold for service at 140 F. or higher.

CHILIBURGER (BEEF PATTIES)

Yield 100

Portion 1 Burger

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
329 cal	25 g	22 g	15 g	53 mg	419 mg	75 mg

Ingredient

CHILI CON CARNE,CANNED,NO BEANS
 BEEF PATTY,10% FAT,RAW,3 OZ
 BUN,HAMBURGER

Weight

6-3/4 lbs
 14 lbs
 9-1/2 lbs

Measure

3 qts
 100 each
 100 each

Issue

Method

- 1 Prepare canned chili con carne without beans. Grill patties 4 minutes or until browned on 350 F. griddle. Turn; grill on other side 4 minutes. CCP: Internal temperature must reach 155 F. or higher for 15 seconds.
- 2 Place hamburger patty on 1/2 of bun. Spread 2 tablespoons chili on each grilled hamburger. Cover with top bun.
- 3 Serve hot on buns. CCP: Hold for service at 140 F. or higher.

DELUXE HAMBURGER (BEEF PATTIES)

Yield 100

Portion 1 Burger

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
329 cal	30 g	20 g	14 g	50 mg	700 mg	81 mg

Ingredient

BEEF PATTY,10% FAT,RAW,3 OZ
 LETTUCE,ICEBERG,FRESH,SHREDDED
 TOMATOES,FRESH,SLICED
 ONIONS,FRESH,SLICED
 PICKLES,DILL CHIPS
 CATSUP
 MUSTARD,PREPARED
 BUN,HAMBURGER

Weight

14 lbs
 3 lbs
 6-1/2 lbs
 3 lbs
 3-1/8 lbs
 3-1/3 lbs
 1-1/8 lbs
 9-1/2 lbs

Measure

100 each
 1 gal 2-1/4 qts
 1 gal 1/8 qts
 2 qts 3-7/8 cup
 1 qts 2-1/4 cup
 1 qts 2-1/4 cup
 2-1/8 cup
 100 each

Issue

3-1/4 lbs
 6-5/8 lbs
 3-1/3 lbs

Method

- 1 Grill patties on 350 F. griddle 4 minutes or until browned. Turn; grill on other side 4 minutes. CCP: Internal temperature must reach 155 F. or higher for 15 seconds.
- 2 On each burger, spread 1 teaspoon mustard on bottom bun and 1 tablespoon catsup on top bun. Add 2 slices onion, 1 lettuce leaf, 1 slice tomato, and 2 slices pickle on bottom bun. Place grilled hamburger on bottom bun. Cover with top bun. CCP: Hold for service at 140 F. or higher.

PIZZABURGER (BEEF PATTIES)

Yield 100

Portion 1 Burger

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
389 cal	27 g	25 g	20 g	70 mg	464 mg	216 mg

Ingredient

CHEESE,MOZZARELLA,SLICED
 SAUCE,PIZZA,CANNED
 BEEF PATTY,10% FAT,RAW,3 OZ
 BUN,HAMBURGER

Weight

5-1/4 lbs
 11-7/8 lbs
 14 lbs
 9-1/2 lbs

Measure

1 gal 1-1/4 qts
 1-1/2 #10cn
 100 each
 100 each

Issue

Method

- 1 Grill patties on 350 F. griddle 4 minutes or until browned. Turn; grill on other side 4 minutes. CCP: Internal temperature must reach 155 F. or higher for 15 seconds. Place 1 slice cheese on each patty. Continue to grill until cheese melts. Heat sauce to boiling.
- 2 Spread 3 tbsp pizza sauce on each hamburger. Cover with top bun. CCP: Hold for service at 140 F. or higher.

DELUXE CHEESEBURGER (BEEF PATTIES)

Yield 100

Portion 1 Burger

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
435 cal	30 g	26 g	23 g	77 mg	884 mg	255 mg

Ingredient

	<u>Weight</u>	<u>Measure</u>	<u>Issue</u>
BEEF PATTY,10% FAT,RAW,3 OZ	14 lbs	100 each	
CHEESE,AMERICAN,SLICED	6-1/4 lbs	100 sl	
LETTUCE,ICEBERG,FRESH,SHREDDED	3 lbs	1 gal 2-1/4 qts	3-1/4 lbs
TOMATOES,FRESH,SLICED	6-1/2 lbs	1 gal 1/8 qts	6-5/8 lbs
ONIONS,FRESH,SLICED	3 lbs	2 qts 3-7/8 cup	3-1/3 lbs
PICKLES,DILL,SLICES	3-1/8 lbs	2 qts 1-1/8 cup	
CATSUP	3-1/3 lbs	1 qts 2-1/4 cup	
MUSTARD,PREPARED	1-1/8 lbs	2-1/8 cup	
BUN,HAMBURGER	9-1/2 lbs	100 each	

Method

- 1 Grill patties on 350 F. griddle 4 minutes or until browned. Turn and grill on the other side for 4 minutes. CCP: Internal temperature must reach 155 F. or higher for 15 seconds. Place 1 slice cheese on each patty, continue to grill until cheese melts.
- 2 Spread 1 tsp mustard on bottom bun and 1 tbsp catsup on top bun. Add 2 slices onion, 1 lettuce leaf, 1 slice tomato and 2 slices pickle on bottom bun. Place grilled cheeseburger on bottom bun; cover with top bun. Serve hot on buns. CCP: Hold for service at 140 F. or higher.

HAM SALAD SANDWICH

Yield 100

Portion 1 Sandwich

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
347 cal	31 g	20 g	16 g	116 mg	1338 mg	80 mg

Ingredient

PORK,HAM,CURED,GROUND
 EGG,HARD COOKED,CHOPPED
 PICKLES,CUCUMBER,SWEET,CHOPPED
 SALAD DRESSING,MAYONNAISE TYPE
 BREAD,WHITE
 LETTUCE,LEAF,FRESH,HEAD

Weight

15 lbs
 4 lbs
 2-1/4 lbs
 3 lbs
 11 lbs
 4 lbs

Measure

2 gal 2-1/3 qts
 36 Eggs
 1 qts 2 cup
 1 qts 2 cup
 200 sl

Issue

6-1/4 lbs

Method

- 1 Combine cooked ham, eggs, pickles and Salad Dressing; mix together lightly.
- 2 Spread one slice of bread with 3/4 cup of ham salad. Top with lettuce if desired, and second slice of bread.
- 3 Cut each sandwich in half. CCP: Hold for service at 41 F. or lower.

PEANUT BUTTER AND JELLY SANDWICH

Yield 100

Portion 1 Sandwich

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
376 cal	44 g	12 g	18 g	1 mg	426 mg	68 mg

Ingredient

BREAD,WHITE
 PEANUT BUTTER
 JELLY,GRAPE

Weight

11 lbs
 7-1/8 lbs
 4-1/8 lbs

Measure

200 sl
 3 qts 1/2 cup
 1 qts 2-1/4 cup

Issue

Method

- 1 Spread each slice of bread with 1 tablespoon peanut butter. Spread 1 slice bread with 1 tablespoon jelly. Top with second slice.
- 2 Cut each sandwich in half.

Notes

- 1 In Step 1, jam may be used.

TUNA SALAD SANDWICH

Yield 100

Portion 1 Sandwich

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
339 cal	35 g	20 g	13 g	102 mg	702 mg	98 mg

Ingredient

FISH,TUNA,CANNED,WATER PACK,INCL LIQUIDS
 CELERY,FRESH,CHOPPED
 ONIONS,FRESH,CHOPPED
 PICKLE RELISH,SWEET,DRAINED
 SALAD DRESSING,MAYONNAISE TYPE
 PEPPER,BLACK,GROUND
 JUICE,LEMON
 EGG,HARD COOKED,CHOPPED
 BREAD,WHITE
 LETTUCE,LEAF,FRESH,HEAD

Weight

10-7/8 lbs
 8 lbs
 1-3/8 lbs
 2-2/3 lbs
 4 lbs
 1/3 oz
 1-1/4 lbs
 4-1/4 lbs
 11 lbs
 4 lbs

Measure

2 gal
 1 gal 3-5/8 qts
 1 qts
 1 qts 1 cup
 2 qts
 1 tbsp
 2-3/8 cup
 38 Eggs
 200 each

Issue

11 lbs
 1-5/8 lbs
 6-1/4 lbs

Method

- 1 Drain and flake tuna.
 - 2 Combine tuna, celery and onions. Mix lightly and thoroughly.
 - 3 Combine salad dressing, pickle relish, lemon juice and pepper. Stir to blend thoroughly.
 - 4 Add chopped eggs and salad dressing mixture to tuna mixture. Mix lightly.
 - 5 Spread 1-slice bread with 3/4 cup tuna salad. Top with lettuce if desired and second slice of bread. Cut each sandwich in half.
- CCP: Refrigerate product at 41 F. or lower until ready to serve.

GRILLED TUNA AND CHEESE SANDWICH

Yield 100

Portion 1 Sandwich

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
470 cal	33 g	23 g	27 g	48 mg	902 mg	243 mg

Ingredient

FISH,TUNA,CANNED,WATER PACK,INCL LIQUIDS
 ONIONS,FRESH,CHOPPED
 CELERY,FRESH,CHOPPED
 PICKLE RELISH,SWEET,DRAINED
 JUICE,LEMON
 SALAD DRESSING,MAYONNAISE TYPE
 BREAD,WHITE
 CHEESE,AMERICAN,SLICED
 MARGARINE

Weight

10-7/8 lbs
 2 lbs
 2 lbs
 2-1/8 lbs
 1-1/8 lbs
 4 lbs
 11 lbs
 6-1/4 lbs
 2 lbs

Measure

2 gal
 1 qts 1-5/8 cup
 1 qts 3-1/2 cup
 1 qts
 2 cup
 2 qts
 200 sl
 100 sl
 1 qts

Issue

2-1/4 lbs
 2-3/4 lbs

Method

- 1 Drain and flake tuna.
- 2 Combine tuna, onions, celery, relish, lemon juice, and salad dressing. Mix together lightly.
- 3 Spread 1-slice bread with 3/4 cup tuna filling. Top each with 1 slice cheese and second slice of bread.
- 4 Brush top and bottom of sandwiches lightly with melted margarine. Grill on 400 F. griddle until bread is golden brown on each side and cheese is melted. Serve hot. CCP: Hold at 140 F. or higher for service.

SALMON SALAD SANDWICH (CANNED SALMON)

Yield 100

Portion 1 Sandwich

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
397 cal	35 g	24 g	18 g	118 mg	601 mg	288 mg

Ingredient

SALMON,CANNED,PINK
 ONIONS,FRESH,CHOPPED
 CELERY,FRESH,CHOPPED
 PICKLE RELISH,SWEET,DRAINED
 JUICE,LEMON
 PEPPER,BLACK,GROUND
 SALAD DRESSING,MAYONNAISE TYPE
 EGG,HARD COOKED,CHOPPED
 BREAD,WHITE
 LETTUCE,LEAF,FRESH,HEAD

Weight

17-1/4 lbs
 1-1/3 lbs
 8 lbs
 2-2/3 lbs
 1-1/4 lbs
 1/3 oz
 4-1/4 lbs
 4-1/4 lbs
 11 lbs
 4 lbs

Measure

2 gal 2-5/8 qts
 3-3/4 cup
 1 gal 3-5/8 qts
 1 qts 1 cup
 2-3/8 cup
 1 tbsp
 2 qts 1/2 cup
 38 Eggs
 200 each

Issue

1-1/2 lbs
 11 lbs
 6-1/4 lbs

Method

- 1 Remove and discard skin and bones from salmon. Flake salmon.
- 2 Combine salmon, onions and celery. Mix lightly but thoroughly.
- 3 Combine salad dressing, pickle relish, lemon juice and pepper. Stir to blend thoroughly.
- 4 Add chopped eggs and salad dressing mixture to salmon mixture. Mix lightly.
- 5 Spread 1 slice bread with 3/4 cups salmon salad. Top with lettuce if desired and second slice of bread; cover. Cut each sandwich in half. CCP: Refrigerate product at 41 F. or lower until ready to serve.

TUNA AND TOMATO SANDWICH

Yield 100

Portion 1 Sandwich

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
342 cal	35 g	20 g	14 g	102 mg	663 mg	90 mg

Ingredient

FISH,TUNA,CANNED,WATER PACK,INCL LIQUIDS
 ONIONS,FRESH,CHOPPED
 CELERY,FRESH,CHOPPED
 PICKLE RELISH,SWEET,DRAINED
 JUICE,LEMON
 SALAD DRESSING,MAYONNAISE TYPE
 EGG,HARD COOKED,CHOPPED
 BREAD,WHITE
 LETTUCE,LEAF,FRESH,HEAD
 TOMATOES,FRESH,SLICED

Weight

10-7/8 lbs
 2 lbs
 2 lbs
 2-1/8 lbs
 1-1/8 lbs
 4 lbs
 4-1/4 lbs
 11 lbs
 4 lbs
 11-1/8 lbs

Measure

2 gal
 1 qts 1-5/8 cup
 1 qts 3-1/2 cup
 1 qts
 2 cup
 2 qts
 38 Eggs
 200 sl
 1 gal 3 qts

Issue

2-1/4 lbs
 2-3/4 lbs
 6-1/4 lbs
 11-1/3 lbs

Method

- 1 Drain and flake tuna.
- 2 Combine tuna, onions, celery, relish, lemon juice, and salad dressing. Mix together lightly.
- 3 Add chopped eggs and salad dressing mixture to tuna mixture. Mix lightly.
- 4 Spread 1 slice bread with 3/4 cup tuna filling; top each with 2 slices tomato, lettuce if desired, and second slice of bread.
- 5 Cut each sandwich in half. CCP: Hold for service at 41 F. or lower.

CREAM CHEESE BAGEL

Yield 100

Portion 1 Bagel

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
346 cal	48 g	12 g	12 g	32 mg	561 mg	89 mg

Ingredient

CHEESE,CREAM
BAGEL

Weight

6-3/8 lbs
19-5/8 lbs

Measure

3 qts 1/2 cup
100 each

Issue

Method

- 1 Place cream cheese in mixer bowl; beat at medium speed 3 to 4 minutes.
- 2 Cut bagels in half. Place in rows, 5 by 7, on ungreased sheet pans. Using a convection oven, toast 3 to 4 minutes at 325 F. until warm but still soft.
- 3 Spread each bagel half with 1 tablespoon cream cheese.

CREAM CHEESE AND TOMATO BAGEL

Yield 100

Portion 1 Bagel

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
357 cal	51 g	12 g	12 g	32 mg	565 mg	92 mg

Ingredient

CHEESE,CREAM

BAGEL

TOMATOES,FRESH,SLICED

Weight

6-3/8 lbs

19-5/8 lbs

11-1/8 lbs

Measure

3 qts 1/2 cup

100 each

1 gal 3 qts

Issue

11-1/3 lbs

Method

- 1 Place cream cheese in mixer bowl; beat at medium speed 3 to 4 minutes.
- 2 Cut bagels in half. Place in rows, 5 by 7, on ungreased sheet pans. Using a convection oven, toast 3 to 4 minutes at 325 F. until warm but still soft.
- 3 Spread each bagel half with 1 tablespoon cream cheese. Place 1 slice tomato on each half.

CREAM CHEESE AND OLIVE BAGEL

Yield 100

Portion 1 Bagel

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
350 cal	49 g	12 g	12 g	32 mg	602 mg	93 mg

Ingredient

CHEESE,CREAM
 OLIVES,GREEN,STUFFED,CHOPPED
 BAGEL

Weight

6-3/8 lbs
 1 lbs
 19-5/8 lbs

Measure

3 qts 1/2 cup
 3-3/8 cup
 100 each

Issue

Method

- 1 Place cream cheese in mixer bowl; beat at medium speed 3 to 4 minutes. Finely chop olives. Add to cream cheese; beat an additional 2 minutes.
- 2 Cut bagels in half. Place in rows, 5 by 7, on ungreased sheet pans. Using a convection oven, toast 3 to 4 minutes at 325 F. until warm but still soft.
- 3 Spread each bagel half with 1 tablespoon cream cheese.

COLD CUT SANDWICH

Yield 100

Portion 1 Sandwich

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
332 cal	31 g	17 g	16 g	44 mg	1104 mg	79 mg

Ingredient

BREAD,WHITE
 SALAD DRESSING,MAYONNAISE TYPE
 TURKEY,BNLS,WHITE AND DARK MEAT
 HAM,COOKED,1 OZ SLICE
 SALAMI,SLICED
 LETTUCE,LEAF,FRESH,HEAD
 TOMATOES,FRESH,SLICED
 ONIONS,FRESH,SLICED

Weight

11 lbs
 2 lbs
 3 lbs
 5-1/3 lbs
 6-1/4 lbs
 4 lbs
 11-1/8 lbs
 1-1/2 lbs

Measure

200 sl
 1 qts
 100 sl
 100 sl
 1 gal 3 qts
 1 qts 2 cup

Issue

6-1/4 lbs
 11-1/3 lbs
 1-2/3 lbs

Method

- 1 Spread 1 slice of bread with salad dressing.
- 2 Add 3 slices of meat. Top with lettuce, 2 slices of tomato, sliced onions, and second slice bread.
- 3 Cut each sandwich in half. CCP: Hold for service at 41 F. or lower.

COLD CUT SANDWICH WITH CHEESE

Yield 100

Portion 1 Sandwich

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
365 cal	30 g	20 g	18 g	55 mg	1004 mg	217 mg

Ingredient

BREAD,WHITE
 SALAD DRESSING,MAYONNAISE TYPE
 TURKEY,BNLS,WHITE AND DARK MEAT
 HAM,COOKED,1 OZ SLICE
 CHEESE,AMERICAN
 LETTUCE,ICEBERG,FRESH
 TOMATOES,FRESH,SLICED
 ONIONS,FRESH,SLICED

Weight

11 lbs
 2 lbs
 6 lbs
 5-1/3 lbs
 5-1/4 lbs
 4 lbs
 11-1/8 lbs
 1-1/2 lbs

Measure

200 sl
 1 qts
 100 sl
 1 gal 1-1/4 qts
 1 gal 3 qts
 1 qts 2 cup

Issue

4-1/3 lbs
 11-1/3 lbs
 1-2/3 lbs

Method

- 1 Spread 1 slice of bread with salad dressing.
- 2 Add 2 slices meat. Top with 1 slice cheese, 2 slices tomato and sliced onions if desired. Top with second slice bread.
- 3 Cut each sandwich in half. CCP: Hold for service at 41 F. or lower.

WESTERN SANDWICH (DENVER)

Yield 100

Portion 1 Sandwich

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
245 cal	26 g	15 g	8 g	165 mg	750 mg	90 mg

Ingredient

	<u>Weight</u>	<u>Measure</u>	<u>Issue</u>
PORK,HAM,CURED,CHOPPED	7-1/2 lbs		
EGGS,WHOLE,FROZEN	7-1/2 lbs	3 qts 2 cup	
ONIONS,FRESH,CHOPPED	1 lbs	3 cup	1-1/8 lbs
PEPPERS,GREEN,FRESH,CHOPPED	7-7/8 oz	1-1/2 cup	9-5/8 oz
COOKING SPRAY,NONSTICK	2 oz	1/4 cup 1/3 tbsp	
BREAD,WHITE,SLICE	11 lbs	200 sl	
LETTUCE,LEAF,FRESH,HEAD	4 lbs		6-1/4 lbs

Method

- 1 Combine ham, eggs, onions, and peppers; stir to mix well.
- 2 Pour 1/3 cup mixture on lightly sprayed griddle. Cook until both sides are lightly browned. CCP: Internal temperature must reach 145 F. or higher for 15 seconds.
- 3 Place omelet on 1 slice of bread; top with lettuce and second slice of bread.
- 4 Cut each sandwich in half. Serve hot. CCP: Hold for service at 140 F. or higher.

SUBMARINE SANDWICH

Yield 100

Portion 1 Sandwich

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
519 cal	26 g	33 g	31 g	90 mg	1642 mg	481 mg

Ingredient

ROLL,FRENCH
 SALAD DRESSING,MAYONNAISE TYPE
 SALAMI,SLICED
 HAM,COOKED,1 OZ SLICE
 TURKEY,BNLS,WHITE AND DARK MEAT
 CHEESE,PROVOLONE
 TOMATOES,FRESH,SLICED
 LETTUCE,ICEBERG,FRESH

Weight

8-3/8 lbs
 2 lbs
 6-1/4 lbs
 5-1/3 lbs
 6 lbs
 12-1/2 lbs
 11-1/8 lbs
 3 lbs

Measure

100 each
 1 qts
 100 sl
 100 sl
 200 sl
 1 gal 3 qts

Issue

11-1/3 lbs
 3-1/4 lbs

Method

- 1 Cut rolls in half lengthwise; spread each half with Salad Dressing.
- 2 Slice Provolone cheese. On bottom half of each roll, arrange 3 slices meat, 2 slices cheese and 2 slices tomato.
- 3 Sprinkle shredded lettuce on top.
- 4 Cover with top half of roll. CCP: Hold for service at 41 F. or lower.

ITALIAN STYLE SUBMARINE

Yield 100

Portion 1 Sandwich

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
537 cal	26 g	33 g	33 g	87 mg	1588 mg	491 mg

Ingredient

ROLL,FRENCH
 HAM,COOKED,1 OZ SLICE
 TURKEY,BNLS,WHITE AND DARK MEAT
 SALAMI,SLICED
 CHEESE,PROVOLONE
 TOMATOES,FRESH,SLICED
 LETTUCE,ICEBERG,FRESH,SHREDDED
 OIL,OLIVE
 VINEGAR,DISTILLED
 OREGANO,CRUSHED
 ONIONS,FRESH,SLICED

Weight

8-3/8 lbs
 5-1/3 lbs
 6 lbs
 6-1/4 lbs
 12-1/2 lbs
 11-1/8 lbs
 3 lbs
 1-3/8 lbs
 8-1/3 oz
 1-5/8 oz
 2 lbs

Measure

100 each
 100 sl

 100 sl
 200 sl
 1 gal 3 qts
 1 gal 2-1/4 qts
 3 cup
 1 cup
 1/2 cup 2 tbsp
 1 qts 3-7/8 cup

Issue

11-1/3 lbs
 3-1/4 lbs

 2-1/4 lbs

Method

- 1 Cut rolls in half lengthwise; spread each half with salad dressing.
- 2 On bottom half of each roll, arrange 3 slices meat, 2 slices cheese and 2 slices tomato.
- 3 Sprinkle shredded lettuce on top. Mix oil and vinegar. Sprinkle over lettuce. If desired, add crushed oregano and thinly sliced onions.
- 4 Cover with top half of roll. CCP: Hold for service at 41 F. or lower.

GRILLED REUBEN SANDWICH

Yield 100

Portion 1 Sandwich

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
608 cal	37 g	27 g	39 g	130 mg	1699 mg	334 mg

Ingredient

BEEF,CORNERD,COOKED
 THOUSAND ISLAND DRESSING
 BREAD,RYE,SLICE
 SAUERKRAUT,SHREDDED,CANNED,DRAINED
 CHEESE,SWISS,SLICED
 BUTTER,MELTED
 COOKING SPRAY,NONSTICK

Weight

16 lbs

 14-1/8 lbs
 3-3/4 lbs
 6-1/4 lbs
 2 lbs
 2 oz

Measure

2 qts
 200 sl
 3 qts
 100 sl
 1 qts
 1/4 cup 1/3 tbsp

Issue

Method

- 1 Slice corned beef across the grain into 1/16-inch slices.
- 2 Spread each slice of bread with about 2 teaspoons Thousand Island dressing.
- 3 Place 3 to 6 slices corned beef on 1 slice bread, 2 tablespoons sauerkraut, and 1 slice cheese; top with second slice of bread.
- 4 Brush lightly outside of sandwich with melted butter.
- 5 Place sandwiches with cheese side up on lightly sprayed griddle. Grill 4 minutes or until lightly browned at 375 F.; turn. Grill 6 minutes or until lightly browned and cheese is melted.
- 6 Cut each sandwich in half. Serve hot. CCP: Hold for service at 140 F. or higher.

Notes

- 1 In Step 6, sandwiches may be baked in a 400 F. convection oven, for 10 minutes on high fan, closed vent.

GRILLED PASTRAMI REUBEN SANDWICH

Yield 100

Portion 1 Sandwich

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
679 cal	39 g	26 g	46 g	126 mg	1767 mg	335 mg

Ingredient

PASTRAMI,PRECOOKED
 THOUSAND ISLAND DRESSING
 BREAD,RYE,SLICE
 SAUERKRAUT,SHREDDED,CANNED,DRAINED
 CHEESE,SWISS,SLICED
 BUTTER,MELTED
 COOKING SPRAY,NONSTICK

Weight

16 lbs

 14-1/8 lbs
 3-3/4 lbs
 6-1/4 lbs
 2 lbs
 2 oz

Measure

2 qts
 200 sl
 3 qts
 100 sl
 1 qts
 1/4 cup 1/3 tbsp

Issue

Method

- 1 Slice pastrami across the grain into thin slices.
- 2 Spread each slice bread with about 2 teaspoons dressing.
- 3 Place about 3 to 6 slices of meat on 1 slice bread, 2 tablespoons sauerkraut, and 1 slice cheese; top with second slice of bread.
- 4 Brush lightly outside of sandwich with melted butter.
- 5 Place sandwiches with cheese side up on lightly greased griddle at 375 F. Grill 4 minutes or until lightly browned; turn. Grill 6 minutes or until lightly browned and cheese is melted.
- 6 Cut each sandwich in half. Serve hot. CCP: Hold for service at 140 F. or higher.

BAKED CHICKEN FILLET SANDWICH (BREADED)

Yield 100

Portion 1 Sandwich

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
460 cal	36 g	18 g	27 g	40 mg	891 mg	98 mg

Ingredient

CHICKEN FILLET,BREADED,PRECOOKED,3 OZ
 SALAD DRESSING,MAYONNAISE TYPE
 BUN,HAMBURGER
 LETTUCE,LEAF,FRESH,HEAD
 TOMATOES,FRESH,SLICED

Weight

18-3/4 lbs
 2-1/3 lbs
 9-1/2 lbs
 4 lbs
 6-1/2 lbs

Measure

1 qts 5/8 cup
 100 each
 1 gal 1/8 qts

Issue

6-1/4 lbs
 6-5/8 lbs

Method

- 1 Place chicken fillets on pans.
- 2 Using a convection oven, bake at 375 F. 12 to 14 minutes or until thoroughly heated on high fan, closed vent. CCP: Internal temperature must reach 165 F. or higher for 15 seconds.
- 3 Place 1 fillet on bottom half of bun. Spread 2 teaspoons salad dressing on top half of bun (optional).
- 4 Place lettuce leaf and 1 tomato slice over fillet (optional). Cover with top half of bun. Serve hot. CCP: Hold for service at 140 F. or higher.

DEEP FAT FRIED CHICKEN FILLET SANDWICH (BREADED)

Yield 100

Portion 5-1/2 Ounces

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
460 cal	36 g	18 g	27 g	40 mg	891 mg	98 mg

Ingredient

CHICKEN FILLET,BREADED,PRECOOKED,3 OZ
 SALAD DRESSING,MAYONNAISE TYPE
 BUN,HAMBURGER
 LETTUCE,LEAF,FRESH,HEAD
 TOMATOES,FRESH,SLICED

Weight

18-3/4 lbs
 2-1/3 lbs
 9-1/2 lbs
 4 lbs
 6-1/2 lbs

Measure

1 qts 5/8 cup
 100 each
 1 gal 1/8 qts

Issue

6-1/4 lbs
 6-5/8 lbs

Method

- 1 Fry chicken fillets in 350 F. deep fat for 3 to 4 minutes or until heated. Drain in basket or on absorbent paper. CCP: Internal temperature must reach 165 F. or higher for 15 seconds.
- 2 Place 1 fillet on bottom half of bun. Spread 2 teaspoons salad dressing (optional) on top half of bun.
- 3 Place lettuce leaf and 1 tomato slice over fillet (optional). Cover with top half of bun. Serve hot. CCP: Hold for service at 140 F. or higher.

CHICKEN FILLET AND CHEESE SANDWICH (BREADED)

Yield 100

Portion 1 Sandwich

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
505 cal	36 g	21 g	31 g	52 mg	969 mg	172 mg

Ingredient

CHICKEN FILLET,BREADED,PRECOOKED,3 OZ
 CHEESE,AMERICAN,SLICED
 SALAD DRESSING,MAYONNAISE TYPE
 BUN,HAMBURGER
 LETTUCE,LEAF,FRESH,HEAD
 TOMATOES,FRESH,SLICED

Weight

18-3/4 lbs
 2-5/8 lbs
 2-1/3 lbs
 9-1/2 lbs
 4 lbs
 6-1/2 lbs

Measure

1 qts 5/8 cup
 100 each
 1 gal 1/8 qts

Issue

6-1/4 lbs
 6-5/8 lbs

Method

- 1 Place chicken fillets on pans.
- 2 Using a convection oven, bake 12 to 14 minutes at 375 F. or until thoroughly heated on high fan, closed vent. CCP: Internal temperature must reach 165 F. or higher for 15 seconds.
- 3 Cut cheese slices in half. Place 1/2 slice cheese on top of each fillet. Return to oven; heat 1 minute or until cheese begins to melt.
- 4 Place 1 fillet on bottom half of bun. Spread 2 teaspoons salad dressing on top half of bun (optional).
- 5 Place lettuce leaf and 1 tomato slice over fillet (optional). Cover with top half of bun. Serve hot. CCP: Hold for service at 140 F. or higher.

GRILLED CHICKEN FILLET SANDWICH (UNBREADED)

Yield 100

Portion 1 Sandwich

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
350 cal	25 g	29 g	14 g	79 mg	381 mg	86 mg

Ingredient

CHICKEN FILLET,UNBREADED,PRECOOKED,3 OZ
 COOKING SPRAY,NONSTICK
 SALAD DRESSING,MAYONNAISE TYPE
 BUN,HAMBURGER
 LETTUCE,LEAF,FRESH,HEAD
 TOMATOES,FRESH,SLICED

Weight

18-3/4 lbs
 2 oz
 2-1/3 lbs
 9-1/2 lbs
 4 lbs
 5-3/4 lbs

Measure

1/4 cup 1/3 tbsp
 1 qts 5/8 cup
 100 each
 3 qts 2-1/2 cup

Issue

6-1/4 lbs
 5-7/8 lbs

Method

- 1 Grill chicken fillets 6 minutes on each side or until thoroughly heated on a 350 F. lightly sprayed griddle. CCP: Internal temperature must reach 165 F. or higher for 15 seconds.
- 2 Place 1 fillet on bottom half of bun. Spread 2 teaspoons salad dressing on top half of bun (optional).
- 3 Place lettuce leaf and 1 tomato slice over fillet (optional). Cover with top half of bun. Serve hot. CCP: Hold for service at 140 F. or higher.

CANNONBALL SANDWICH (MEATBALL)

Yield 100

Portion 1 Sandwich

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
417 cal	40 g	28 g	15 g	92 mg	980 mg	150 mg

Ingredient

BEEF,GROUND,BULK,RAW,90% LEAN
 ONIONS,FRESH,CHOPPED
 BREADCRUMBS,DRY,GROUND,FINE
 EGGS,WHOLE,FROZEN
 SALT
 PEPPER,BLACK,GROUND
 ROLL,FRENCH
 SAUCE,PIZZA,CANNED

Weight

20 lbs
 2-1/3 lbs
 2-1/8 lbs
 12-7/8 oz
 3 oz
 1/4 oz
 8-3/8 lbs
 38-1/2 lbs

Measure

1 qts 2-5/8 cup
 2 qts 1 cup
 1-1/2 cup
 1/4 cup 1 tbsp
 1 tbsp
 100 each
 4 gal

Issue

2-5/8 lbs

Method

- 1 Combine beef, onions, bread crumbs, eggs, salt and pepper; mix lightly but thoroughly.
- 2 Shape into 300 1-1/3 ounce meatballs. Place 100 meatballs on each pan.
- 3 Using a convection oven, bake 12-14 minutes at 350 F. on high fan, closed vent or until browned. CCP: Internal temperature must reach 155 F. or higher for 15 seconds. Discard fat.
- 4 Slice rolls in half lengthwise with bottom half thicker than top. Place 3 meatballs on bottom half of each roll. Pour 4 ounces of pizza sauce over meatballs. Cover with top half of roll.
- 5 Serve hot. CCP: Hold for service at 140 F. or higher.

HOT ITALIAN SAUSAGE SANDWICH

Yield 100

Portion 1 Sandwich

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
400 cal	35 g	20 g	20 g	54 mg	1127 mg	144 mg

Ingredient

SAUSAGE,ITALIAN,HOT
 ROLL,FRENCH
 SAUCE,PIZZA,CANNED

Weight

18-3/4 lbs
 8-3/8 lbs
 38-1/2 lbs

Measure

100 each
 4 gal

Issue

Method

- 1 Place Italian sausage links in single layers on sheet pans. Pierce each sausage. Pour 1 cup hot water over sausages in each pan. Cover; bake in 400 F. oven 20 minutes. Remove cover; bake 15 minutes or until browned. CCP: Internal temperature must reach 145 F. or higher for 15 seconds.
- 2 Slice rolls in half lengthwise with bottom half thicker than top.
- 3 Split sausages lengthwise. Place one sausage on bottom half of each roll.
- 4 Pour 4 ounces of pizza sauce over sausage. Cover with top half of roll.
- 5 Serve hot. CCP: Hold for service at 140 F. or higher.

CANNONBALL SANDWICH (CANNED MEATBALLS)

Yield 100

Portion 1 Sandwich

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
481 cal	38 g	23 g	26 g	66 mg	915 mg	142 mg

Ingredient

ROLL,FRENCH
 BEEF,MEATBALLS,CANNED
 SAUCE,PIZZA,CANNED

Weight

8-3/8 lbs
 18-2/3 lbs
 38-1/2 lbs

Measure

100 each
 2 gal 1-1/3 qts
 4 gal

Issue

Method

- 1 Slice rolls in half lengthwise with bottom half thicker than top.
- 2 Heat meatballs and sauce thoroughly. CCP: Internal temperature must reach 165 F. or higher for 15 seconds. Place 3 meatballs on bottom half of each roll.
- 3 Serve hot. CCP: Hold for service at 140 F. or higher.

HOT PASTRAMI SANDWICH

Yield 100

Portion 1 Sandwich

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
426 cal	34 g	18 g	24 g	67 mg	1425 mg	61 mg

Ingredient

PASTRAMI,PRECOOKED
 BREAD,RYE,SLICE
 MUSTARD,PREPARED

Weight

16 lbs
 14-1/8 lbs
 2-1/4 lbs

Measure

200 sl
 1 qts

Issue

Method

- 1 Slice pastrami across grain into thin slices, 19 to 25 slices per pound.
- 2 Steam until thoroughly heated. CCP: Internal temperature must reach 145 F. or higher for 15 seconds.
- 3 Spread 1 slice of bread with mustard; add 3 to 4 slices pastrami; top with second slice bread. Cut in half; serve hot. CCP: Hold for service at 140 F. or higher.

BARBECUED BEEF SANDWICH (CANNED)

Yield 100

Portion 1 Sandwich

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
457 cal	30 g	40 g	19 g	104 mg	486 mg	79 mg

Ingredient

BEEF,CANNED,CHUNKS,W/NATURAL JUICE,DRAINED
 RESERVED STOCK
 ONIONS,FRESH,CHOPPED
 PEPPERS,GREEN,FRESH,CHOPPED
 TOMATO PASTE,CANNED
 CHILI POWDER,DARK,GROUND
 PEPPER,BLACK,GROUND
 SUGAR,BROWN,PACKED
 VINEGAR,DISTILLED
 WORCESTERSHIRE SAUCE
 BUN,HAMBURGER

Weight

29 lbs
 8-1/3 lbs
 1-3/4 lbs
 1 lbs
 4-1/3 lbs
 1/2 oz
 1/8 oz
 10-7/8 oz
 8-1/3 oz
 4-1/4 oz
 9-1/2 lbs

Measure

6 gal 2-1/2 qts
 1 gal
 1 qts 1 cup
 3 cup
 1 qts 3-1/2 cup
 2 tbsp
 1/8 tsp
 2-1/8 cup
 1 cup
 1/2 cup
 100 each

Issue

2 lbs
 1-1/4 lbs

Method

- 1 Drain beef chunks, break up into 3/4 to 1 inch pieces. Reserve 1 gallon beef juices.
- 2 Add reserved beef juices, tomato paste, onions, peppers, brown sugar, vinegar, Worcestershire sauce, chili powder and black pepper. Bring to a boil. Cover; reduce heat; simmer 15 minutes stirring occasionally.
- 3 Stir beef chunks gently into sauce. Cover; reduce heat; simmer 5 minutes. CCP: Internal temperature must reach 165 F. or higher for 15 seconds.
- 4 Ladle beef barbecue on the bottom half of the bun. Cover with top half of bun. CCP: Hold for service at 140 F. or higher.

BARBECUED BEEF SANDWICH (DICED BEEF)

Yield 100

Portion 1 Sandwich

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
346 cal	30 g	27 g	13 g	66 mg	456 mg	77 mg

Ingredient

<u>Ingredient</u>	<u>Weight</u>	<u>Measure</u>	<u>Issue</u>
BEEF,DICED,LEAN,RAW	30 lbs		
WATER	12-1/2 lbs	1 gal 2 qts	
ONIONS,FRESH,CHOPPED	1-3/4 lbs	1 qts 1 cup	2 lbs
PEPPERS,GREEN,FRESH,CHOPPED	1 lbs	3 cup	1-1/4 lbs
TOMATO PASTE,CANNED	4-1/3 lbs	1 qts 3-1/2 cup	
CHILI POWDER,DARK,GROUND	1/2 oz	2 tbsp	
PEPPER,BLACK,GROUND	1/8 oz	1/8 tsp	
SUGAR,BROWN,PACKED	10-7/8 oz	2-1/8 cup	
VINEGAR,DISTILLED	8-1/3 oz	1 cup	
WORCESTERSHIRE SAUCE	4-1/4 oz	1/2 cup	
BUN,HAMBURGER	9-1/2 lbs	100 each	

Method

- 1 Cook beef cubes in a steam jacketed kettle or stock pot 15 minutes, uncovered, stirring constantly.
- 2 Add 1-1/2 gallon of water. Bring to a boil. Cover; reduce heat; simmer 1 hour or until tender.
- 3 Add beef broth, tomato paste, onions, peppers, brown sugar, vinegar, Worcestershire sauce, chili powder and black pepper. Bring to a boil. Cover; reduce heat; simmer 15 minutes stirring occasionally. CCP: Internal temperature must reach 165 F. or higher for 15 seconds.
- 4 Ladle beef barbecue on the bottom half of the bun. Cover with top half of bun. CCP: Hold for service at 140 F. or higher.

MONTE CRISTO SANDWICH

Yield 100

Portion 1 Sandwich

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
439 cal	27 g	26 g	25 g	154 mg	905 mg	360 mg

Ingredient

HAM,COOKED,BONELESS
 TURKEY,BNLS,WHITE AND DARK MEAT
 CHEESE,SWISS,SLICED
 BREAD,WHITE
 MILK,NONFAT,DRY
 WATER
 EGGS,WHOLE,FROZEN
 OIL,SALAD

Weight

6-1/4 lbs
 6-1/4 lbs
 6-1/4 lbs
 11 lbs
 2-2/3 oz
 2-7/8 lbs
 5 lbs
 1-7/8 lbs

Measure

100 sl
 200 sl
 1-1/8 cup
 1 qts 1-1/2 cup
 2 qts 1-3/8 cup
 1 qts

Issue

Method

- 1 Slice ham and turkey into 1 ounce thin slices.
- 2 Place 1 slice each ham, turkey and cheese on 1 slice bread; top with second slice of bread.
- 3 Reconstitute milk; add eggs. Blend well.
- 4 Dip each side of sandwich into egg and milk mixture; drain.
- 5 Grill each sandwich on well-greased griddle at 350 F. for about 2-1/2 minutes on each side or until golden brown and cheese is melted.
- 6 Serve hot. CCP: Hold for service at 140 F. or higher.

ITALIAN VEAL CUTLET SUBMARINE

Yield 100

Portion 1 Sandwich

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
496 cal	37 g	31 g	24 g	103 mg	833 mg	175 mg

Ingredient

VEAL,STEAKS,BREADED
 SAUCE,PIZZA,CANNED
 ROLL,FRENCH
 CHEESE,PIZZA BLEND,SHREDDED

Weight

37-1/2 lbs
 21-1/2 lbs
 8-3/8 lbs
 1-1/2 lbs

Measure

2 gal 7/8 qts
 100 each
 1 qts 2-1/4 cup

Issue

Method

- 1 Place veal steaks on sheet pans. Bake at 425 F. for 20 minutes. Turn steaks. Bake 15 minutes or until thoroughly heated and browned. Cut in half lengthwise. CCP: Internal temperature must reach 145 F. or higher for 15 seconds.
- 2 Bring pizza sauce to a boil.
- 3 Split French rolls almost through. Spread 1 ounce (2 tbs) sauce on bottom half of each roll. Add 2 steak halves; ladle 1/4 cup sauce over steak halves.
- 4 Sprinkle about 1 tablespoon of cheese over each sandwich; close top. CCP: Hold for service at 140 F. or higher.

BARBECUED BEEF SANDWICH (SLOPPY JOE)

Yield 100

Portion 1 Sandwich

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
352 cal	36 g	24 g	12 g	66 mg	881 mg	82 mg

Ingredient

BEEF,GROUND,BULK,RAW,90% LEAN
 ONIONS,FRESH,CHOPPED
 CATSUP
 MUSTARD,DRY
 SALT
 SUGAR,BROWN,PACKED
 VINEGAR,DISTILLED
 WATER
 ROLL,SANDWICH BUNS,SPLIT

Weight

18-3/4 lbs
 5-1/4 lbs
 9-1/2 lbs
 2-1/4 oz
 3/4 oz
 1-1/4 oz
 1 lbs
 2 lbs
 9-1/2 lbs

Measure

3 qts 3 cup
 1 gal 1/2 qts
 1/4 cup 2 tbsp
 1 tbsp
 1/4 cup 1/3 tbsp
 2 cup
 3-3/4 cup
 100 each

Issue

5-7/8 lbs

Method

- 1 Cook beef until beef loses its pink color, stirring to break apart. Drain or skim off excess fat.
- 2 Combine onions, catsup, mustard, salt, brown sugar, vinegar, and water. Add to beef.
- 3 Cover; simmer 35 minutes. Stir occasionally to prevent scorching. CCP: Internal temperature must reach 155 F. or higher for 15 seconds.
- 4 Place 1/2 cup, or a No. 8 scoop of hot mixture on bottom half of bun. Top with second half.
- 5 CCP: Hold for service at 140 F. or higher.

BARBECUED PORK SANDWICH (PORK BUTT)

Yield 100

Portion 1 Sandwich

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
328 cal	32 g	19 g	14 g	53 mg	624 mg	89 mg

Ingredient

PORK,COOKED,DICED
 ONIONS,FRESH,CHOPPED
 CATSUP
 MUSTARD,DRY
 SUGAR,BROWN,PACKED
 WATER
 VINEGAR,DISTILLED
 ROLL,SANDWICH BUNS,SPLIT

Weight

13-1/2 lbs
 3-3/8 lbs
 6-1/3 lbs
 2-1/4 oz
 1 oz
 2-1/3 lbs
 9-3/8 oz
 9-1/2 lbs

Measure

2 qts 1-5/8 cup
 3 qts
 1/4 cup 2 tbsp
 3 tbsp
 1 qts 1/2 cup
 1-1/8 cup
 100 each

Issue

3-3/4 lbs

Method

- 1 Combine onions, catsup, mustard, brown sugar, water and vinegar. Add to pork.
- 2 Cover; simmer 35 minutes. Stir occasionally to prevent scorching. CCP: Internal temperature must reach 145 F. or higher for 15 seconds.
- 3 Place 1/2 cup or No. 8 scoop of hot mixture on bottom half bun. Top with second half.
- 4 CCP: Hold for service at 140 F. or higher.

BARBECUED PORK SANDWICH (FROZEN BARBECUED PORK)

Yield 100

Portion 1 Sandwich

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
246 cal	30 g	14 g	8 g	27 mg	674 mg	70 mg

Ingredient

PORK W/BARBECUE SAUCE,COOKED,FROZEN
ROLL,SANDWICH BUNS,SPLIT

Weight

16-1/2 lbs
9-1/2 lbs

Measure

1 gal 2-2/3 qts
100 each

Issue

Method

- 1 Heat pork according to manufacturer's directions.
- 2 Place 1/2 cup or a No. 8 scoop of hot meat on bottom half of bun. Top with second half of bun. CCP: Internal temperature must reach 145 F. or higher for 15 seconds.
- 3 CCP: Hold for service at 140 F. or higher.

TURKEY BARBECUE SANDWICH

Yield 100

Portion 1 Sandwich

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
303 cal	36 g	21 g	9 g	56 mg	918 mg	95 mg

Ingredient

TURKEY,GROUND,90% LEAN,RAW
 ONIONS,FRESH,CHOPPED
 CATSUP
 MUSTARD,DRY
 SALT
 SUGAR,BROWN,PACKED
 VINEGAR,DISTILLED
 WATER
 ROLL,SANDWICH BUNS,SPLIT

Weight

20 lbs
 5-1/4 lbs
 9-1/2 lbs
 2-1/4 oz
 3/4 oz
 1-1/4 oz
 1 lbs
 2 lbs
 9-1/2 lbs

Measure

3 qts 3 cup
 1 gal 1/2 qts
 1/4 cup 2 tbsp
 1 tbsp
 1/4 cup 1/3 tbsp
 2 cup
 3-3/4 cup
 100 each

Issue

5-7/8 lbs

Method

- 1 Cook turkey until it loses its pink color, stirring to break apart. Skim off excess fat.
- 2 Combine onions, catsup, mustard, salt, brown sugar, water and vinegar. Add to meat.
- 3 Cover; simmer 35 minutes. Stir occasionally to prevent scorching. CCP: Internal temperature must reach 165 F. or higher for 15 seconds.
- 4 Place 1/2 cup or No. 8 scoop of hot mixture on bottom half bun. Top with second half.
- 5 CCP: Hold for service at 140 F. or higher.

ITALIAN PEPPER BEEF SANDWICH

Yield 100

Portion 1 Sandwich

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
520 cal	63 g	35 g	13 g	70 mg	987 mg	99 mg

Ingredient

	<u>Weight</u>	<u>Measure</u>	<u>Issue</u>
BEEF,OVEN ROAST,PRE COOKED	18 lbs		
OIL,OLIVE	7-5/8 oz	1 cup	
PEPPERS,GREEN,FRESH,CHOPPED	12-1/2 lbs	2 gal 1-1/2 qts	15-1/4 lbs
NATURAL PAN GRAVY (AU JUS)		3 qts	
GARLIC POWDER	1/8 oz	1/8 tsp	
OREGANO,CRUSHED	1/8 oz	1/4 tsp	
BREAD,FRENCH	25 lbs		

Method

- 1 Slice beef thin, about 16 slices per pound.
- 2 Cut slices in half lengthwise to form strips.
- 3 Saute peppers 5 minutes on 400 F. griddle.
- 4 Prepare Natural Pan Gravy, Recipe No. O 018 00. Add garlic powder and oregano. Simmer 10 minutes. CCP: Hold at 140 F. or higher for use in Step 6.
- 5 Slice bread lengthwise so that bottom is thicker than top. Slice loaves crosswise into equal pieces to yield proper amount of portions.
- 6 Place 5 to 6 beef strips, about 2-3/4 ounces on bottom half of bread.
- 7 Top beef with 8 to 10 pepper strips.
- 8 Pour 1 tablespoon hot gravy over peppers. Cover with top half of bread.
- 9 Serve hot. CCP: Hold for service at 140 F. or higher.

SIMMERED FRANKFURTER ON ROLL

Yield 100

Portion 1 Each

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
262 cal	22 g	9 g	15 g	22 mg	732 mg	65 mg

Ingredient

FRANKFURTERS
 WATER
 BUN,HOTDOG

Weight

9-2/3 lbs
 10-1/2 lbs
 9-3/8 lbs

Measure

100 each
 1 gal 1 qts
 100 each

Issue

Method

- 1 Pierce each frankfurter and cover with water in steam-jacketed kettle or stock pot; bring to a boil; reduce heat; simmer 10 minutes. CCP: Internal temperature must reach 145 F. or higher for 15 seconds.
- 2 Drain, leaving enough water to cover bottom of steam-jacketed kettle or stock pot. Keep hot until served. CCP: Hold for service at 140 F. or higher.
- 3 Serve hot on rolls. Notes: Frankfurters may be grilled at 350 F., turning frequently until thoroughly heated or slightly browned.

GRILLED POLISH SAUSAGE SANDWICH

Yield 100

Portion 1 Sandwich

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
325 cal	23 g	12 g	20 g	43 mg	785 mg	67 mg

Ingredient

SAUSAGE,POLISH,PORK,RAW
 ROLL,HOT DOG

Weight

18-3/4 lbs
 9-1/2 lbs

Measure

100 each

Issue

Method

- 1 Cut sausage in 3 ounce pieces, then in half, lengthwise. Grill on 375 F. griddle until thoroughly cooked and browned. Turn frequently to ensure even browning. CCP: Internal temperature must reach 145 F. or higher for 15 seconds.
- 2 Place 2 pieces sausage in each hot roll. Hold for service at 140 F. or higher.

SIMMERED KNOCKWURST ON ROLL

Yield 100

Portion 1 Each

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
385 cal	23 g	14 g	26 g	49 mg	1101 mg	70 mg

Ingredient

KNOCKWURST,3 OZ
 WATER
 ROLL,HOT DOG

Weight

18-3/4 lbs
 10-1/2 lbs
 9-1/2 lbs

Measure

100 each
 1 gal 1 qts
 100 each

Issue

Method

- 1 Pierce each Knockwurst; cover with water in steam-jacketed kettle or stock pot. Cover. Bring to a boil; reduce heat; simmer 10 minutes. Drain. CCP: Internal temperature must reach 145 F. or higher for 15 seconds.
- 2 Serve on hot rolls. CCP: Hold for service at 140 F. or higher.

SIMMERED QUARTER POUND FRANKFURTER

Yield 100

Portion 1 Each

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
462 cal	21 g	17 g	34 g	69 mg	1396 mg	58 mg

Ingredient

FRANKFURTERS,BEEF
 WATER
 ROLL,FRENCH

Weight

25 lbs
 10-1/2 lbs
 8-3/8 lbs

Measure

1 gal 1 qts
 100 each

Issue

Method

- 1 Pierce each frankfurter and cover with water in steam-jacketed kettle or stock pot; bring to a boil; reduce heat; simmer 10 minutes. Drain. CCP: Internal temperature must reach 145 F. or higher for 15 seconds.
- 2 Serve hot on French rolls. CCP: Hold for service at 140 F. or higher.

GRILLED FRANKFURTER WITH FRIED PEPPERS AND ONIONS

Yield 100

Portion 1 Each

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
274 cal	25 g	9 g	15 g	22 mg	731 mg	69 mg

Ingredient

PEPPERS, GREEN, FRESH, MEDIUM, SLICED, THIN
 ONIONS, FRESH, SLICED
 PEPPER, BLACK, GROUND
 GARLIC POWDER
 FRANKFURTERS
 BUN, HOTDOG

Weight

3-1/8 lbs
 4-1/2 lbs
 1/8 oz
 1/8 oz
 9-2/3 lbs
 9-3/8 lbs

Measure

2 qts 1-1/2 cup
 1 gal 1/2 qts
 1/8 tsp
 1/4 tsp
 100 each
 100 each

Issue

3-3/4 lbs
 5-1/8 lbs

Method

- 1 Saute peppers and sliced onions on lightly greased 350 F. griddle until tender. Sprinkle with black pepper and garlic powder. CCP: Hold at 140 F. or higher.
- 2 Grill frankfurters slowly on greased 350 F. griddle turning frequently, until thoroughly heated and browned. CCP: Internal temperature must reach 145 F. or higher for 15 seconds.
- 3 Top with 1 tablespoon peppers and 1 tablespoon onions. Serve hot on rolls. CCP: Hold for service at 140 F. or higher.

MONTE CARLO SANDWICH (OPEN-FACED TURKEY AND HAM)

Yield 100

Portion 1 Sandwich

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
511 cal	27 g	20 g	36 g	131 mg	1543 mg	48 mg

Ingredient

<u>Ingredient</u>	<u>Weight</u>	<u>Measure</u>	<u>Issue</u>
THOUSAND ISLAND DRESSING		1 gal 2 qts	
OVEN FRIED BACON	1-1/2 kg	200 unit	
HAM,COOKED,BONELESS	6-1/4 lbs		
TURKEY,BNLS,WHITE AND DARK MEAT	6-1/4 lbs		
BREAD,PUMPERNICKEL	5-3/4 lbs	100 sl	
LETTUCE,ICEBERG,FRESH	4 lbs		4-1/3 lbs
TOMATOES,FRESH,SLICED	11-1/8 lbs	1 gal 3 qts	11-1/3 lbs
EGG,HARD COOKED,SLICED	2-2/3 lbs	24 Eggs	

Method

- 1 Prepare bacon according to Recipe No. L 002 00 or L 002 02.
- 2 Slice ham and turkey into thin slices, about 16 slices per pound.
- 3 Place lettuce leaf, 2 slices tomato, 1 slice ham, 1 slice turkey, 2 egg slices, and 2 strips bacon on 1 slice bread.
- 4 CCP: Hold for service at 41 F. or lower.
- 5 Just before serving, pour about 1/4 cup Thousand Island Dressing on top.

FISHWICH

Yield 100

Portion 1 Sandwich

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
498 cal	49 g	20 g	24 g	118 mg	940 mg	81 mg

Ingredient

FISH,PORTIONS,BREADED,FRZ
 TARTAR SAUCE
 ROLL,SANDWICH BUNS,SPLIT

Weight

25 lbs
 9-1/2 lbs

Measure

1 qts 3 cup
 100 each

Issue

Method

- 1 Fry fish portions about 3 minutes in 350 F. deep fat or until lightly browned. CCP: Internal temperature must reach 145 F. or higher for 15 seconds. Portions will rise to the surface when done.
- 2 Drain well in basket or absorbent paper.
- 3 Place 1 fish portion on bottom half of bun. Spread 1 tablespoon tartar sauce on top half of bun. Cover with top half of bun.
- 4 Serve hot. CCP: Hold for service at 140 F. or higher. Notes: In Step 1, fish may be baked at 375 F. for 35 minutes or until browned. CCP: Internal temperature must reach 145 F. or higher for 15 seconds.

CHEESE FISHWICH

Yield 100

Portion 1 Sandwich

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
472 cal	40 g	22 g	25 g	72 mg	815 mg	248 mg

Ingredient

FISH,PORTIONS,BREADED,FRZ
 TARTAR SAUCE
 ROLL,SANDWICH BUNS,SPLIT
 CHEESE,AMERICAN,SLICED

Weight

25 lbs
 9-1/2 lbs
 3-1/8 lbs

Measure

1 qts 3 cup
 100 each
 50 sl

Issue

Method

- 1 Fry fish portions about 3 minutes in 350 F. deep fat or until lightly browned. CCP: Internal temperature must reach 145 F. or higher for 15 seconds. Portions will rise to the surface when done.
- 2 Drain well in basket or absorbent paper.
- 3 Place 1 fish portion on bottom half of bun. Cut cheese slices in half. Place 1/2 slice cheese on bottom half of bun. Spread 1 tablespoon tartar sauce on top half of bun. Cover with top half of bun.
- 4 Serve hot. CCP: Hold for service at 140 F. or higher.

FISHWICH (BATTER DIPPED)

Yield 100

Portion 1 Sandwich

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
496 cal	49 g	20 g	24 g	118 mg	936 mg	81 mg

Ingredient

FISH,BATTER DIPPED,FROZEN
 TARTAR SAUCE
 ROLL,SANDWICH BUNS,SPLIT

Weight

25 lbs
 9-1/2 lbs

Measure

1 qts 3 cup
 100 each

Issue

Method

- 1 Fry fish portions 3 to 5 minutes or until golden brown. CCP: Internal temperature must reach 145 F. or higher for 15 seconds. Portions will rise to the surface when done.
- 2 Drain well in basket or absorbent paper.
- 3 Place 1 fish portion on bottom half of bun. Spread 1 tablespoon tartar sauce on top half of bun. Cover with top half of bun.
- 4 Serve hot. CCP: Hold for service at 140 F. or higher.

HOT ROAST TURKEY SANDWICH

Yield 100

Portion 1 Sandwich

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
376 cal	34 g	23 g	16 g	54 mg	1720 mg	97 mg

Ingredient

TURKEY,BNLS,WHITE AND DARK MEAT
 BREAD,WHITE
 CHICKEN OR TURKEY GRAVY

Weight

21 lbs
 11 lbs

Measure

200 sl
 3 gal 1-1/2 qts

Issue

Method

- 1 Slice turkey into thin slices, 16 to 22 per pound.
- 2 Place 3 to 4 slices turkey on 1 slice of bread; top with second slice of bread.
- 3 Prepare Chicken or Turkey Gravy, Recipe No. O 016 02. Pour about 1/2 cup, one Size 2 ladle, hot gravy over sandwich. CCP: Hold for service at 140 F. or higher.

CORN DOG

Yield 100

Portion 1 Sandwich

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
258 cal	20 g	8 g	16 g	35 mg	674 mg	49 mg

Ingredient

FRANKFURTERS
 FLOUR,WHEAT,GENERAL PURPOSE
 CORN MEAL
 BAKING POWDER
 SALT
 SUGAR,GRANULATED
 MUSTARD,DRY
 MILK,NONFAT,DRY
 WATER
 EGGS,WHOLE,FROZEN
 OIL,SALAD

Weight

10 lbs
 3-1/3 lbs
 1-2/3 lbs
 1-1/3 oz
 1 oz
 3-1/2 oz
 3-1/8 oz
 3-5/8 oz
 3-7/8 lbs
 9-5/8 oz
 5-3/4 oz

Measure

3 qts
 1 qts 1-1/2 cup
 2-2/3 tbsp
 1 tbsp
 1/2 cup
 1/2 cup
 1-1/2 cup
 1 qts 3-1/2 cup
 1-1/8 cup
 3/4 cup

Issue**Method**

- 1 Insert 1 stirring stick lengthwise into each thawed frankfurter. Dry surface of frankfurter with paper towel.
- 2 Combine flour, cornmeal, baking powder, salt, sugar, mustard flour and milk.
- 3 Add water, eggs and salad oil or melted shortening to dry ingredients. Blend well.
- 4 Dip frankfurters in cornmeal mixture; allow excess batter to drain slightly; fry 2 to 4 minutes or until golden brown in 375 F. deep fat. CCP: Internal temperature must reach 145 F. or higher for 15 seconds.
- 5 Drain on absorbent paper.
- 6 Serve hot. CCP: Hold for service at 140 F. or higher.

Notes

- 1 18-3/4 lbs frozen corn dogs may also be used.

CORN DOG (CORN BREAD MIX)

Yield 100

Portion 1 Sandwich

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
256 cal	19 g	7 g	17 g	23 mg	792 mg	24 mg

Ingredient

FRANKFURTERS
 CORN BREAD MIX
 MUSTARD, DRY

Weight

10 lbs
 5-5/8 lbs
 3-1/8 oz

Measure

1 gal 1/8 qts
 1/2 cup

Issue

Method

- 1 Insert 1 stirring stick lengthwise into each thawed frankfurter. Dry surface of frankfurter with paper towel.
- 2 Combine canned cornbread mix and mustard flour. Prepare corn bread batter according to instructions on container.
- 3 Dip frankfurters in cornmeal mixture; allow excess batter to drain slightly; fry 2 to 4 minutes or until golden brown in 375 F. deep fat. CCP: Internal temperature must reach 145 F. or higher for 15 seconds.
- 4 Drain on absorbent paper.
- 5 Serve hot. CCP: Hold for service at 140 F. or higher.

HOT ROAST BEEF SANDWICH (OVEN ROAST)

Yield 100

Portion 1 Sandwich

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
453 cal	35 g	31 g	20 g	74 mg	1022 mg	67 mg

Ingredient

BEEF,OVEN ROAST,PRE COOKED
 BREAD,WHITE,SLICE
 BROWN GRAVY

Weight

18-3/4 lbs
 11 lbs

Measure

200 sl
 3 gal

Issue

Method

- 1 Slice beef into thin slices, 16 to 22 per pound.
- 2 Place 3 to 4 slices beef on 1 slice of bread; top with second slice of bread.
- 3 Prepare Brown Gravy, Recipe No. O 016 00. CCP: Internal temperature must reach 165 F. or higher for 15 seconds. Pour about 1/2 cup, 4 ounces, or one Size 2 ladle of hot gravy over each sandwich. CCP: Hold for service at 140 F. or higher.

HOT ROAST BEEF SANDWICH (PRECOOKED ROAST BEEF)

Yield 100

Portion 1 Sandwich

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
453 cal	35 g	31 g	20 g	74 mg	1022 mg	67 mg

Ingredient

BEEF,OVEN ROAST,PRE COOKED
 BREAD,WHITE
 BROWN GRAVY

Weight

18-3/4 lbs
 11 lbs

Measure

200 sl
 3 gal

Issue

Method

- 1 Slice beef into thin slices, 16-22 per pound.
- 2 Place 3 to 4 pieces beef on 1 slice of bread; top with second slice of bread.
- 3 Prepare 2 recipes of brown gravy. Pour 1/2 cup hot gravy over each sandwich. CCP: Hold for service at 140 F. or higher.

HOT ROAST PORK SANDWICH

Yield 100

Portion 1 Sandwich

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
485 cal	35 g	29 g	25 g	71 mg	1016 mg	77 mg

Ingredient

PORK,LOIN,BONELESS,COOKED
 BREAD,WHITE
 BROWN GRAVY

Weight

18-3/4 lbs
 11 lbs

Measure

200 sl
 3 gal

Issue

Method

- 1 Slice cooked pork into thin slices, 16 to 22 slices per pound.
- 2 Place 3 to 4 slices pork on 1 slice of bread. Top with second slice bread.
- 3 Prepare 2 recipes Brown Gravy, Recipe No. O 016 00 using pork drippings. CCP: Internal temperature must reach 165 F. or higher for 15 seconds. Pour about 1/2 cup, one Size 2 ladle hot gravy over each sandwich. CCP: Hold for service at 140 F. or higher.

HOT ROAST PORK SANDWICH (FRESH HAM)

Yield 100

Portion 1 Sandwich

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
425 cal	35 g	25 g	20 g	51 mg	2242 mg	67 mg

Ingredient

HAM,COOKED,BONELESS
 BREAD,WHITE,SLICE
 BROWN GRAVY

Weight

18-3/4 lbs
 11 lbs

Measure

200 sl
 3 gal

Issue

Method

- 1 Slice into thin slices, about 16 to 22 slices per pound.
- 2 Place 3 to 4 slices pork on one side of bread. Top with second slice of bread.
- 3 Prepare Brown Gravy, Recipe No. O 016 00 using pork drippings. Pour about 1/2 cup, one Size 2 ladle hot gravy over sandwich.
 CCP: Hold for service at 140 F. or higher.

GRILLED HAM, EGG AND CHEESE SANDWICH

Yield 100

Portion 1 Sandwich

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
344 cal	23 g	21 g	18 g	237 mg	847 mg	263 mg

Ingredient

HAM,COOKED,BONELESS
 COOKING SPRAY,NONSTICK
 EGGS,WHOLE,FROZEN
 CHEESE,AMERICAN,SLICED
 BUN,HAMBURGER

Weight

6-1/4 lbs
 2 oz
 10 lbs
 6-1/4 lbs
 9-1/2 lbs

Measure

1/4 cup 1/3 tbsp
 1 gal 2/3 qts
 100 sl
 100 each

Issue

Method

- 1 Slice ham into 1 ounce slices.
- 2 Lightly spray griddle with non-stick cooking spray. Place thawed eggs into a bowl; ladle individual 1/4 cup portions of beaten eggs on 325 F. greased griddle. Cook until firm. CCP: Internal temperature must reach 145 F. or higher for 15 seconds. Place 1 slice hot ham on top of egg.
- 3 Place 1 slice cheese on top of 1 slice of ham. Continue to cook until cheese melts.
- 4 Serve hot on buns. CCP: Hold for service at 140 F. or higher.

GRILLED BACON, EGG, AND CHEESE SANDWICH

Yield 100

Portion 1 Sandwich

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
389 cal	23 g	20 g	24 g	236 mg	729 mg	263 mg

Ingredient

GRILLED BACON
 COOKING SPRAY, NONSTICK
 EGGS, WHOLE, FROZEN
 CHEESE, AMERICAN, SLICED
 BUN, HAMBURGER

Weight

1-1/2 kg
 2 oz
 10 lbs
 6-1/4 lbs
 9-1/2 lbs

Measure

200 unit
 1/4 cup 1/3 tbsp
 1 gal 2/3 qts
 100 sl
 100 each

Issue

Method

- 1 Grill bacon according to instructions on Recipe L 002 02.
- 2 Lightly spray griddle with non-stick cooking spray. Place thawed eggs into a bowl; ladle individual 1/4 cup portions of beaten eggs on 325 F. greased griddle. Cook until firm. CCP: Internal temperature must reach 145 F. or higher for 15 seconds. Place 2 slices bacon on top of each egg.
- 3 Place 1 slice cheese on top of each sandwich. Continue to cook until cheese melts.
- 4 Serve on hot buns. CCP: Hold at 140 F. or higher for service.

GRILLED HAM AND EGG SANDWICH

Yield 100

Portion 1 Sandwich

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
237 cal	22 g	14 g	9 g	210 mg	663 mg	88 mg

Ingredient

HAM,COOKED,BONELESS
 EGGS,WHOLE,FROZEN
 COOKING SPRAY,NONSTICK
 BUN,HAMBURGER,TOASTED

Weight

6-1/4 lbs
 10 lbs
 2 oz
 9-1/2 lbs

Measure

1 gal 2/3 qts
 1/4 cup 1/3 tbsp
 100 each

Issue

Method

- 1 Slice ham into 1 ounce slices.
- 2 Lightly spray griddle with non-stick cooking spray. Place thawed eggs into a bowl; ladle individual 1/4 cup portions of beaten eggs on 325 F. greased griddle. Cook until firm. CCP: Internal temperature must reach 145 F. or higher for 15 seconds.
- 3 Serve hot on buns. CCP: Hold at 140 F. or higher for service.

GRILLED SAUSAGE, EGG, AND CHEESE SANDWICH

Yield 100

Portion 1 Sandwich

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
448 cal	23 g	23 g	29 g	256 mg	1003 mg	274 mg

Ingredient

GRILLED SAUSAGE PATTIES (PREFORMED)
 EGGS,WHOLE,FROZEN
 COOKING SPRAY, NONSTICK
 CHEESE, AMERICAN, SLICED
 BUN, HAMBURGER

Weight

10 lbs
 2 oz
 6-1/4 lbs
 9-1/2 lbs

Measure

100 each
 1 gal 2/3 qts
 1/4 cup 1/3 tbsp
 100 sl
 100 each

Issue

Method

- 1 Grill sausages according to instructions on Recipe L 089 02.
- 2 Lightly spray griddle with non-stick cooking spray. Place thawed eggs into a bowl; ladle individual 1/4 cup portions of beaten eggs on 325 F. greased griddle. Cook until firm. CCP: Internal temperature must reach 145 F. or higher for 15 seconds. Place 1 sausage patty on top of each egg.
- 3 Place 1 slice cheese on top of each patty; continue to cook until cheese melts.
- 4 Serve hot on buns. CCP: Hold at 140 F. or higher for service.

MOROCCAN POCKETS

Yield 100

Portion 1 Serving

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
429 cal	66 g	24 g	9 g	46 mg	587 mg	208 mg

Ingredient

<u>Ingredient</u>	<u>Weight</u>	<u>Measure</u>	<u>Issue</u>
YOGURT,PLAIN,LOWFAT	13-1/2 lbs	1 gal 2-1/4 qts	
PARSLEY,FRESH,BUNCH,CHOPPED	6-1/3 oz	3 cup	6-2/3 oz
BEEF,GROUND,BULK,RAW,90% LEAN	12 lbs		
TOMATOES,CANNED,CRUSHED,INCL LIQUIDS	13-1/4 lbs	1 gal 2 qts	
BARLEY,UNCOOKED	4-3/8 lbs	2 qts 2 cup	
ONIONS,FRESH,CHOPPED	3-1/2 lbs	2 qts 2 cup	3-7/8 lbs
PEPPERS,GREEN,FRESH,CHOPPED	3-1/4 lbs	2 qts 2 cup	4 lbs
CHILI POWDER,DARK,GROUND	5-1/4 oz	1-1/4 cup	
SALT	1-1/2 oz	2-1/3 tbsp	
OREGANO,CRUSHED	1-1/4 oz	1/2 cup	
GARLIC POWDER	1/2 oz	1 tbsp	
CUMIN,GROUND	1/4 oz	1 tbsp	
PEPPER,BLACK,GROUND	1/4 oz	1 tbsp	
WATER	7-1/3 lbs	3 qts 2 cup	
RAISINS	3-1/4 lbs	2 qts 2 cup	
BREAD,PITA,WHITE,8-INCH	10-1/2 lbs	50 each	

Method

- 1 Combine yogurt and parsley. CCP: Refrigerate at 41 F. or lower for use in Step 5.
- 2 Cook beef until it loses its pink color, stirring beef to break apart. Drain or skim off fat.
- 3 Add tomatoes, barley, onions, green peppers, chili powder, salt, oregano, garlic, cumin, pepper, and water. Stir well. Bring to a boil; reduce heat. Cover; simmer 40 to 45 minutes or until barley is tender and most of liquid is absorbed. CCP: Internal temperature must reach 155 F. or higher for 15 seconds.
- 4 Stir in raisins. Simmer 5 minutes. Meat mixture is done when all moisture has been absorbed and product holds together.
- 5 Cut pita bread in halves to make 2 pockets. Place about 5-1/2 ounces of meat mixture in each pocket. Top with yogurt topping just before serving. CCP: Hold for service at 140 F. or higher.

CHEESE DELI SANDWICH

Yield 100

Portion 1 Sandwich

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
434 cal	35 g	19 g	25 g	57 mg	756 mg	422 mg

Ingredient

BREAD,WHEAT,SLICED
 SALAD DRESSING,MAYONNAISE TYPE
 CHEESE,AMERICAN,SLICED
 LETTUCE,ICEBERG,FRESH
 TOMATOES,FRESH,SLICED
 ONIONS,FRESH,SLICED
 ALFALFA SPROUTS,FRESH,RAW

Weight

12-1/2 lbs
 2 lbs
 12-1/2 lbs
 4 lbs
 11-1/2 lbs
 1-1/2 lbs
 7-5/8 oz

Measure

200 sl
 1 qts
 200 sl
 1 gal 3-1/4 qts
 1 qts 2 cup
 1 qts 2-1/2 cup

Issue

4-1/3 lbs
 11-3/4 lbs
 1-2/3 lbs

Method

- 1 Spread 1 slice of bread with salad dressing.
- 2 Add 2 slices of cheese. Top with lettuce. May also top with 2 slices of tomatoes, sliced onions, and 1 tablespoon of alfalfa sprouts. Top with second slice of bread.
- 3 Cut each sandwich in half. CCP: Hold for service at 41 F. or lower.

TACO BURGER

Yield 100

Portion 1 Sandwich

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
348 cal	27 g	24 g	16 g	70 mg	580 mg	168 mg

Ingredient

BEEF,GROUND,BULK,RAW,90% LEAN
 FLOUR,WHEAT,GENERAL PURPOSE
 WATER,WARM
 TOMATO PASTE,CANNED
 CHILI POWDER,DARK,GROUND
 CUMIN,GROUND
 SALT
 PEPPER,RED,CRUSHED
 ROLL,SANDWICH BUNS,SPLIT
 CHEESE,AMERICAN,SLICED
 LETTUCE,ICEBERG,FRESH,SHREDDED

Weight

16 lbs
 10-1/4 oz
 7-1/3 lbs
 1-1/3 lbs
 8-1/2 oz
 1-1/8 oz
 1-1/4 oz
 1/8 oz
 9-1/2 lbs
 3-1/8 lbs
 4 lbs

Measure

2-3/8 cup
 3 qts 2 cup
 2-1/4 cup
 2 cup
 1/4 cup 1-2/3 tbsp
 2 tbsp
 1 tbsp
 100 each
 50 sl
 2 gal 1/4 qts

Issue

4-1/3 lbs

Method

- 1 Cook beef in steam-jacketed kettle or stock pot until beef loses its pink color, stirring to break apart. Drain or skim off excess fat.
- 2 Sprinkle flour over cooked beef. Stir well. Cook about 5 minutes or until flour is absorbed, stirring occasionally.
- 3 Combine water, tomato paste, chili powder, cumin, salt and red pepper; mix well. Bring to a boil; simmer 2 to 3 minutes or until thoroughly heated.
- 4 Combine sauce with beef mixture; mix well. Simmer 2 to 3 minutes. CCP: Internal temperature must reach 155 F. or higher for 15 seconds.
- 5 On bottom half of bun, place 1/2 slice cheese, 1/3 cup meat mixture, and 2-1/2 tablespoons lettuce. Cover with top half of bun. Serve hot. CCP: Hold for service at 140 F. or higher.

CHILI DOG WITH CHEESE AND ONIONS

Yield 100

Portion 1 Sandwich

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
342 cal	26 g	14 g	20 g	36 mg	948 mg	145 mg

Ingredient

<u>Ingredient</u>	<u>Weight</u>	<u>Measure</u>	<u>Issue</u>
FRANKFURTERS	9-2/3 lbs	100 each	
WATER	10-1/2 lbs	1 gal 1 qts	
CHILI CON CARNE,CANNED,NO BEANS	6-3/4 lbs	3 qts	
BUN,HOTDOG	9-3/8 lbs	100 each	
CHEESE,AMERICAN,SHREDDED	2-1/2 lbs	2 qts 2 cup	
ONIONS,FRESH,CHOPPED	1 lbs	3 cup	1-1/8 lbs

Method

- 1 Pierce each frankfurter; cover with water in steam-jacketed kettle or stock pot; bring to a boil; reduce heat; simmer 10 minutes. Drain. CCP: Internal temperature must reach 145 F. or higher for 15 seconds.
- 2 Keep hot until served. CCP: Hold for service at 140 F. or higher.
- 3 Thoroughly heat chili. CCP: Internal temperature must reach 165 F. or higher for 15 seconds.
- 4 Place frankfurter in roll.
- 5 Place 1 ounce hot chili over each frankfurter.
- 6 Place 2 tablespoons cheese and 1/2 teaspoon onions on top of chili.
- 7 CCP: Hold for service at 140 F. or higher.

CHILI DOG (CANNED CHILI CON CARNE)

Yield 100

Portion 1 Sandwich

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
297 cal	26 g	11 g	16 g	25 mg	874 mg	74 mg

Ingredient

FRANKFURTERS

WATER

CHILI CON CARNE,CANNED,NO BEANS

BUN,HOTDOG

Weight

9-2/3 lbs

10-1/2 lbs

6-3/4 lbs

9-3/8 lbs

Measure

100 each

1 gal 1 qts

3 qts

100 each

Issue

Method

- 1 Pierce each frankfurter; cover with water in steam-jacketed kettle or stock pot; bring to a boil; reduce heat; simmer 10 minutes. Drain. CCP: Internal temperature must reach 145 F. or higher for 15 seconds.
- 2 Thoroughly heat chili. CCP: Internal temperature must reach 165 F. or higher for 15 seconds.
- 3 Place frankfurter in roll.
- 4 Place 1 ounce hot chili over each frankfurter.
- 5 CCP: Hold for service at 140 F. or higher.

CHILI DOG

Yield 100

Portion 1 Sandwich

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
350 cal	25 g	15 g	21 g	46 mg	890 mg	144 mg

Ingredient

FRANKFURTERS

WATER

CHILI (WITHOUT BEANS)

BUN,HOTDOG

CHEESE,AMERICAN,SHREDDED

ONIONS,FRESH,CHOPPED

Weight

9-2/3 lbs

10-1/2 lbs

9-3/8 lbs

2-1/2 lbs

1 lbs

Measure

100 each

1 gal 1 qts

3 qts 1/2 cup

100 each

2 qts 2 cup

3 cup

Issue

1-1/8 lbs

Method

- 1 Pierce each frankfurter; cover with water in steam-jacketed kettle or stock pot; bring to a boil; reduce heat; simmer 10 minutes. Drain. CCP: Internal temperature must reach 145 F. or higher for 15 seconds.
- 2 Prepare 1/8 recipe Chili, Recipe No. L 170 00, per 100 portions.
- 3 Place frankfurter in roll.
- 4 Place 1 ounce hot chili over each frankfurter.
- 5 Place 2 tablespoons cheese and 1/2 teaspoon onions on top of chili.
- 6 CCP: Hold for service at 140 F. or higher.

BEEF FAJITA PITA

Yield 100

Portion 1/2 Pita

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
389 cal	37 g	35 g	11 g	87 mg	881 mg	78 mg

Ingredient

<u>Ingredient</u>	<u>Weight</u>	<u>Measure</u>	<u>Issue</u>
JUICE,LIME	1-1/2 lbs	3 cup	
SALT	3 oz	1/4 cup 1 tbsp	
GARLIC POWDER	2-3/8 oz	1/2 cup	
ONION POWDER	1-1/8 oz	1/4 cup 1 tbsp	
PEPPER,BLACK,GROUND	3/4 oz	3-1/3 tbsp	
CUMIN,GROUND	1/3 oz	1 tbsp	
PEPPER,RED,GROUND	1/4 oz	1 tbsp	
TOMATOES,CANNED,CRUSHED,DRAINED	7-1/4 lbs	1 #10cn	
BEEF,FAJITA STRIPS	30-3/8 lbs		
BREAD,PITA,WHITE,8-INCH	10-1/2 lbs	50 each	
COOKING SPRAY,NONSTICK	1-1/2 oz	3 tbsp	
ONIONS,FRESH,CHOPPED	7 lbs	1 gal 1 qts	7-7/8 lbs
PEPPERS,GREEN,FRESH,MEDIUM,SLICED,THIN	7-7/8 lbs	1 gal 2 qts	9-5/8 lbs
COOKING SPRAY,NONSTICK	1-1/2 oz	3 tbsp	
SAUCE,SALSA	7 lbs	3 qts 1 cup	

Method

- 1 Combine lime juice, salt, garlic powder, onion powder, black pepper, cumin, tomatoes and red pepper. Stir to blend well.
- 2 Pour mixture over beef strips. Mix thoroughly to evenly distribute seasonings around all surfaces of beef. Cover. CCP: Marinate under refrigeration at 41 F. or lower for 45 minutes for use in Step 5.
- 3 Cut each pita in half forming 2 pockets. Cover; set aside for use in Step 6.
- 4 Lightly spray griddle with cooking spray. Grill onions and peppers 6 to 8 minutes while tossing intermittently; lightly spray with cooking spray as needed. CCP: Hold for service at 140 F. or higher for use in Step 6.
- 5 Lightly spray griddle with cooking spray. Grill beef strips 3 to 4 minutes or until lightly browned while tossing intermittently; lightly spray with cooking spray as needed. CCP: Internal temperature must reach 155 F. or higher for 15 seconds.
- 6 Place 6 to 7 cooked fajita strips (3 oz), 3 tbsp onion/sweet pepper mixture into each pita pocket. If desired, top each pocket with 2 tbsp salsa. Batch preparation techniques should be utilized. Pitas may be served with guacamole or sour cream.

CHICKEN FAJITA PITA

Yield 100

Portion 1/2 Pita

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
293 cal	33 g	29 g	4 g	65 mg	758 mg	68 mg

Ingredient

<u>Ingredient</u>	<u>Weight</u>	<u>Measure</u>	<u>Issue</u>
JUICE,LIME	1-1/4 lbs	2-1/2 cup	
SALT	2-1/3 oz	1/4 cup	
GARLIC POWDER	2 oz	1/4 cup 3 tbsp	
ONION POWDER	7/8 oz	1/4 cup	
PEPPER,BLACK,GROUND	5/8 oz	2-2/3 tbsp	
CUMIN,GROUND	1/4 oz	1 tbsp	
PEPPER,RED,GROUND	1/8 oz	3/8 tsp	
CHICKEN,FAJITA STRIPS	23 lbs		
BREAD,PITA,WHITE,8-INCH	10-1/2 lbs	50 each	
COOKING SPRAY,NONSTICK	1-1/2 oz	3 tbsp	
ONIONS,GREEN,FRESH,CHOPPED	4-3/8 lbs	1 gal 1 qts	4-7/8 lbs
PEPPERS,GREEN,FRESH,CHOPPED	7-7/8 lbs	1 gal 2 qts	9-5/8 lbs
COOKING SPRAY,NONSTICK	1-1/2 oz	3 tbsp	
SAUCE,SALSA	7 lbs	3 qts 1 cup	

Method

- 1 Combine lime juice, salt, garlic powder, onion powder, black pepper, cumin and red pepper. Stir to blend well.
- 2 Pour mixture over chicken strips. Mix thoroughly. Cover. CCP: Marinate under refrigeration at 41 F. or lower for 45 minutes for use in Step 5.
- 3 Cut pita bread in half forming 2 pockets. Cover; set aside for use in Step 6.
- 4 Lightly spray griddle with cooking spray. Grill onions and peppers 6 to 8 minutes while tossing intermittently; lightly spray with cooking spray as needed. CCP: Hold for service at 140 F. or higher.
- 5 Lightly spray griddle with cooking spray. Grill chicken strips 5 to 7 minutes or until lightly browned while tossing intermittently; lightly spray with cooking spray as needed. CCP: Internal temperature must reach 165 F. or higher for 15 seconds.
- 6 Place 6 to 7 cooked fajita strips (3 oz) 3 tbsp onion/sweet pepper mixture into each pita pocket. If desired, top each pocket with 2 tbsp salsa. Batch preparation techniques should be utilized. Pitas may be served with guacamole or sour cream.

CHICKEN PITA POCKET SANDWICH

Yield 100

Portion 1 Sandwich

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
294 cal	32 g	30 g	4 g	67 mg	337 mg	119 mg

Ingredient

<u>Ingredient</u>	<u>Weight</u>	<u>Measure</u>	<u>Issue</u>
YOGURT,PLAIN,LOWFAT	6-1/2 lbs	3 qts	
CUCUMBER,FRESH,CHOPPED	4-1/4 lbs	1 gal <1/16th qts	5 lbs
DILL WEED,DRIED	1/2 oz	1/4 cup 1 tbsp	
GARLIC POWDER	1/2 oz	1 tbsp	
TOMATOES,FRESH,SLICED	6-1/2 lbs	1 gal 1/8 qts	6-5/8 lbs
LETTUCE,ICEBERG,FRESH,SHREDDED	5-1/8 lbs	2 gal 2-5/8 qts	5-1/2 lbs
ONIONS,FRESH,SLICED	2 lbs	1 qts 3-7/8 cup	2-1/4 lbs
BREAD,PITA,WHITE,8-INCH	10-1/2 lbs	50 each	
COOKING SPRAY,NONSTICK	1-1/2 oz	3 tbsp	
CHICKEN,FAJITA STRIPS	23 lbs		

Method

- 1 Combine yogurt, cucumbers, dillweed and garlic powder. Mix well; cover. CCP: Refrigerate at 41 F. or lower for use in Step 6.
- 2 Slice tomatoes, shred lettuce and separate onion slices into rings; cover.
- 3 Cut pita bread in half forming 2 pockets.
- 4 Lightly spray griddle with cooking spray.
- 5 Grill chicken strips 5 to 7 minutes or until lightly browned while tossing intermittently; lightly spray with cooking spray as needed. CCP: Internal temperature must reach 165 F. or higher for 15 seconds.
- 6 Place 1/3 cup shredded lettuce, 1 tomato slice and 4 to 6 onion rings into each pita pocket. Place 6 to 7 cooked fajita strips (2-3/4 oz) into each pita pocket. If desired, top each pocket with about 3 tbsp yogurt-cucumber sauce. CCP: Hold for service at 140 F. or higher.

GRILLED CHICKEN BREAST SANDWICH

Yield 100

Portion 1 Sandwich

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
363 cal	26 g	36 g	12 g	92 mg	386 mg	83 mg

Ingredient

CHICKEN,BREAST,BNLS/SKNLS,5 OZ
 COOKING SPRAY,NONSTICK
 ROLL,SANDWICH BUNS,SPLIT
 SALAD DRESSING,MAYONNAISE TYPE
 LETTUCE,ICEBERG,FRESH,LEAF
 ONIONS,FRESH,RED,SLICED
 TOMATOES,FRESH,SLICED

Weight

31-1/4 lbs
 1-2/3 oz
 9-1/2 lbs
 2-1/3 lbs
 4 lbs
 3 lbs
 6-1/2 lbs

Measure

3-1/3 tbsp
 100 each
 1 qts 5/8 cup
 2 qts 3-7/8 cup
 1 gal 1/8 qts

Issue

4-1/3 lbs
 3-1/3 lbs
 6-5/8 lbs

Method

- 1 Wash chicken breasts thoroughly under cold running water. Drain well. Remove excess fat.
- 2 Lightly spray griddle with cooking spray. Grill breasts 5 minutes; lightly spray with cooking spray; turn; grill second side 4 minutes. CCP: Internal temperature must reach 165 F. or higher for 15 seconds.
- 3 Place 1 chicken breast on the bottom half of bun. Spread 2 tsp of salad dressing on top half of bun.
- 4 Place lettuce leaf, onion slice and tomato slice over chicken breast. Cover with top half of bun. CCP: Hold for service at 140 F. or higher.

CHICKEN CAESAR ROLLUP SANDWICH

Yield 100

Portion 1 Sandwich

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
316 cal	41 g	26 g	6 g	52 mg	718 mg	181 mg

Ingredient

CHICKEN,BREAST,BNLS/SKNLS,5 OZ
 COOKING SPRAY, NONSTICK
 SALAD DRESSING, CAESAR, FAT FREE
 CHEESE, PARMESAN, GRATED
 LETTUCE, ROMAINE, FRESH
 TOMATOES, FRESH, CHOPPED
 TORTILLAS, WHEAT, 10 INCH

Weight

17 lbs
 1-1/2 oz
 6-7/8 lbs
 1-1/8 lbs
 8 lbs
 12 lbs
 12-3/8 lbs

Measure

3 tbsp
 3 qts 1 cup
 1 qts 1 cup
 4 gal 1/4 qts
 1 gal 3-5/8 qts
 100 each

Issue

8-1/2 lbs
 12-1/4 lbs

Method

- 1 Wash chicken breasts thoroughly under cold running water. Drain well. Remove excess fat. Cut breasts into 1/2 inch cubes.
- 2 Lightly spray grill with cooking spray.
- 3 Grill chicken cubes 3 to 5 minutes while tossing intermittently; lightly spray with cooking spray as needed. Grill until lightly browned. CCP: Internal temperature must reach 165 F. or higher is reached for 15 seconds.
- 4 Combine chicken, caesar dressing and parmesan cheese; cover. CCP: Refrigerate at 41 F. or lower for use in Step 8.
- 5 Cut romaine into 1/2-inch strips. Toss romaine and tomatoes together.
- 6 Wrap tortillas in foil; place in warm oven (150 F.) or in a warmer 15 minutes or until warm and pliable.
- 7 Place about 3/4 cup romaine mixture on warmed tortilla.
- 8 Distribute 1/4 cup chicken cubes over romaine mixture.
- 9 Roll up tortilla; wrap with parchment, wax paper, or foil. CCP: Hold for service at 41 F. or lower.

Notes

- 1 In Step 4, 13 lb frozen, cooked, diced, thawed (RTU) chicken may be used. Omit Steps 1 through 3. Follow Steps 4 through 9.

GARDEN VEGETABLE WRAP

Yield 100

Portion 1 Sandwich

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
212 cal	44 g	6 g	2 g	0 mg	403 mg	116 mg

Ingredient

TORTILLAS,WHEAT,10 INCH
 LETTUCE,LEAF,FRESH,HEAD
 TOMATOES,FRESH,CHOPPED
 CARROTS,FRESH,GRATED
 PEPPERS,GREEN,FRESH,CHOPPED
 MUSHROOMS,FRESH,WHOLE,SLICED
 SQUASH,FRESH,SUMMER,DICED
 CUCUMBER,FRESH,CHOPPED
 ONIONS,GREEN,FRESH,SLICED
 SALAD DRESSING,CREAMY GARLIC,FAT FREE

Weight

12-3/8 lbs
 5 lbs
 6 lbs
 3-1/8 lbs
 3-1/8 lbs
 3-1/8 lbs
 3-1/8 lbs
 3-1/8 lbs
 3-1/8 lbs
 6 oz
 5-5/8 lbs

Measure

100 each

 3 qts 3-1/8 cup
 3 qts 7/8 cup
 2 qts 1-1/2 cup
 1 gal 1-1/8 qts
 3 qts 1/2 cup
 2 qts 3-7/8 cup
 1-3/4 cup
 2 qts 1 cup

Issue

7-3/4 lbs
 6-1/8 lbs
 3-3/4 lbs
 3-3/4 lbs
 3-3/8 lbs
 3-1/4 lbs
 3-3/4 lbs
 6-2/3 oz

Method

- 1 Wrap tortillas in foil; place in warm oven, about 150 F. or warmer for 15 minutes or until warm and pliable.
- 2 Cut lettuce into 1/2-inch strips.
- 3 Toss lettuce, tomatoes, carrots, peppers, mushrooms, squash, cucumbers, green onions and dressing.
- 4 Place 5 ounces, (about 1 cup), vegetable mixture on warmed tortilla.
- 5 Roll up tortilla; wrap with parchment, wax paper, or foil. CCP: Hold for service at 41 F. or lower Batch preparation methods should be used to prevent the lettuce from wilting and the tortillas from getting soggy.

ROAST BEEF & CHEESE ROLLUP SANDWICH

Yield 100

Portion 1 Sandwich

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
335 cal	35 g	29 g	9 g	54 mg	1020 mg	226 mg

Ingredient

SALSA

TORTILLAS,WHEAT,10 INCH

LETTUCE,LEAF,FRESH,HEAD

BEEF,OVEN ROAST,PRE COOKED

CHEESE,MONTEREY JACK,REDUCED FAT,SHREDDED

Weight

12-3/8 lbs

7-7/8 lbs

12-1/2 lbs

5-1/2 lbs

Measure

1 gal 3-7/8 qts

100 each

1 gal 1-1/2 qts

Issue

Method

- 1 Prepare 2 recipes of salsa (Recipe No. O 007 01) for use in Step 8.
- 2 Wrap tortillas in foil; place in warm oven (150 F.) or warmer for 15 minutes or until warm and pliable.
- 3 Cut lettuce into 1/2-inch strips.
- 4 Slice beef thin, about 16 slices per pound.
- 5 Place 2 ounces (2 slices) roast beef on warmed tortilla.
- 6 Evenly distribute 1 ounce (2 tablespoons) of shredded cheese over beef.
- 7 Combine lettuce with salsa.
- 8 Distribute about 3 ounces (3/4 cup) salsa and lettuce over beef and cheese.
- 9 Roll up tortilla; wrap with parchment, wax paper, or foil. CCP: Hold for service at 41 F. or lower. Batch preparation methods should be used to prevent the lettuce from wilting and the tortillas from getting soggy.

HOT ROAST BEEF & CHEESE ROLLUP SANDWICH

Yield 100

Portion 1 Sandwich

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
335 cal	35 g	29 g	9 g	54 mg	1020 mg	226 mg

Ingredient

SALSA
 BEEF,OVEN ROAST,PRE COOKED
 TORTILLAS,WHEAT,10 INCH
 CHEESE,MONTEREY JACK,REDUCED FAT,SHREDDED

Weight

12-1/2 lbs
 12-3/8 lbs
 5-1/2 lbs

Measure

1 gal 3-7/8 qts
 100 each
 1 gal 1-1/2 qts

Issue

Method

- 1 Prepare 2 recipes of salsa (Recipe No. O 007 01) for use in Step 8.
- 2 Slice beef thin, about 16 slices per pound.
- 3 Place 2 ounces (2 slices) of roast beef on tortilla.
- 4 Evenly distribute 1 ounce (2 tablespoons) of shredded cheese over beef.
- 5 Distribute about 2 ounces (1/4 cup) salsa over beef and cheese.
- 6 Roll up tortilla; wrap with foil sheet. Place 20 roll-ups on each sheet pan.
- 7 Using a convection oven, bake at 325 F. for 20 minutes or until cheese is melted on high fan, closed vent. CCP: Hold for service at 140 F. or higher.

JAMAICAN JERK CHICKEN SANDWICH

Yield 100

Portion 1 Sandwich

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
387 cal	41 g	38 g	7 g	88 mg	623 mg	91 mg

Ingredient

TROPICAL FRUIT SALSA
 PEPPER,BLACK,GROUND
 ONION POWDER
 SALT
 PEPPER,RED,GROUND
 NUTMEG,GROUND
 ALLSPICE,GROUND
 PEPPER,RED,CRUSHED
 THYME,GROUND
 JUICE,LIME
 CHICKEN,BREAST,BNLS/SKNLS,5 OZ
 COOKING SPRAY,NONSTICK
 ROLL,KAISER

Weight

2-3/8 oz
 2-1/2 oz
 2-1/8 oz
 2 oz
 1-1/3 oz
 1-1/8 oz
 3/8 oz
 3/4 oz
 1 lbs
 31-1/4 lbs
 1-1/2 oz
 12-5/8 lbs

Measure

2 gal 3/4 qts
 1/2 cup 2-2/3 tbsp
 1/2 cup 2-2/3 tbsp
 3-1/3 tbsp
 1/2 cup 2-2/3 tbsp
 1/4 cup 1-2/3 tbsp
 1/4 cup 1-2/3 tbsp
 1/4 cup 1-2/3 tbsp
 1/4 cup 1-2/3 tbsp
 2 cup
 3 tbsp
 100 each

Issue**Method**

- 1 Prepare Tropical Fruit Salsa, Recipe No. O 030 00. Cover. CCP: Refrigerate product at 41F or lower for use in Step 8.
- 2 Combine black pepper, onion powder, salt, ground red pepper, nutmeg, allspice, crushed red pepper, and thyme. Stir until well blended.
- 3 Add lime juice to spices. Mix until smooth paste is formed.
- 4 Add jerk paste to chicken. Evenly coat chicken with paste.
- 5 Place chicken breasts on lightly sprayed sheet pans. Lightly spray breasts with cooking spray.
- 6 Using a convection oven, bake 10 to 12 minutes at 325 F. on high fan, closed vent. CCP: Internal temperature must reach 165 F. or higher for 15 seconds.
- 7 Place chicken breast on bottom half of roll. CCP: Hold for service at 140 F. or higher. Cover with top half. Serve with 1/4 cup Tropical Fruit Salsa or Pineapple Salsa.

MEXICAN BEEF WRAP

Yield 100

Portion 1 Each

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
399 cal	40 g	30 g	14 g	74 mg	734 mg	177 mg

Ingredient

<u>Ingredient</u>	<u>Weight</u>	<u>Measure</u>	<u>Issue</u>
BEEF,GROUND,BULK,RAW,90% LEAN	20 lbs		
TOMATOES,CANNED,DICED,DRAINED	8-1/4 lbs	3 qts 3 cup	
CORN,FROZEN,WHOLE KERNEL	5-3/8 lbs	3 qts 3 cup	
PEPPERS,GREEN,FRESH,CHOPPED	2-3/4 lbs	2 qts 1/4 cup	3-1/3 lbs
ONIONS,FRESH,CHOPPED	2-7/8 lbs	2 qts 1/4 cup	3-1/4 lbs
TOMATO PASTE,CANNED	1-3/4 lbs	3 cup	
VINEGAR,DISTILLED	1-1/8 lbs	2-1/4 cup	
SALT	2-1/8 oz	3-1/3 tbsp	
CHILI POWDER,DARK,GROUND	1-3/4 oz	1/4 cup 3 tbsp	
GARLIC POWDER	1 oz	3-1/3 tbsp	
CUMIN,GROUND	3/4 oz	3-1/3 tbsp	
PEPPER,BLACK,GROUND	3/4 oz	3-1/3 tbsp	
PEPPER,RED,GROUND	1/8 oz	1/3 tsp	
TORTILLAS,WHEAT,10 INCH	12-3/8 lbs	100 each	
CHEESE,MONTEREY JACK,REDUCED FAT,SHREDDED	3-1/8 lbs	3 qts 1/2 cup	

Method

- 1 In a steam-jacketed kettle, cook beef until it loses its pink color.
- 2 Add tomatoes, corn, peppers, onions, tomato paste, vinegar, salt, chili powder, garlic powder, cumin, black pepper, and red pepper to beef. Stir well.
- 3 Bring to a boil; reduce heat; simmer, uncovered for 35 to 40 minutes or until sauce has reduced and meat mixture is a moderately dry, packable consistency, stirring occasionally. CCP: Internal temperature must reach 155 F. or higher for 15 seconds. Remove to serving pans. CCP: Hold for service at 140 F. or higher.
- 4 Wrap tortillas in foil; place in warm oven, about 150 F. or warmer for 15 minutes or until warm and pliable.
- 5 Place 4-1/4 ounces or 1/2 cup beef mixture in the center of the warmed tortilla.
- 6 Evenly distribute 1/2 ounce or 1 tablespoon cheese over beef.
- 7 Fold in sides of tortilla, roll up burrito style; wrap with parchment, wax, or foil. CCP: Hold for service at 140 F. or higher. Batch preparation methods should be used to prevent tortillas from getting soggy.

MEXICAN TURKEY WRAP

Yield 100

Portion 1 Each

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
329 cal	41 g	28 g	6 g	52 mg	509 mg	159 mg

Ingredient

<u>Ingredient</u>	<u>Weight</u>	<u>Measure</u>	<u>Issue</u>
TOMATOES,CANNED,DICED,INCL LIQUIDS	6-7/8 lbs	3 qts	
CORN,FROZEN,WHOLE KERNEL	4 lbs	2 qts 3 cup	
PEPPERS,GREEN,FRESH,CHOPPED	2-1/2 lbs	1 qts 3-5/8 cup	3 lbs
ONIONS,FRESH,CHOPPED	2-1/4 lbs	1 qts 2-3/8 cup	2-1/2 lbs
TOMATO PASTE,CANNED	1-1/2 lbs	2-1/2 cup	
VINEGAR,DISTILLED	13-7/8 oz	1-5/8 cup	
SEASONING, SANTE FE	6-7/8 oz	2 cup	
TURKEY,BREAST,COOKED,DICED	13 lbs		
TORTILLAS,FLOUR,10 INCH	12-3/8 lbs		
CHEESE,MONTEREY JACK,REDUCED FAT,SHREDDED	3-1/8 lbs	3 qts 1/2 cup	

Method

- 1 Add tomatoes, corn, peppers, onions, tomato paste, vinegar, and Sante Fe Style seasoning to steam jacketed kettle or stockpot. Stir.
- 2 Bring to a boil; reduce heat; simmer, covered, 5 to 7 minutes stirring frequently.
- 3 Add turkey to sauce/vegetable mixture; stir well. Bring to a simmer; cover; simmer 5 to 7 minutes stirring frequently to prevent sticking. CCP: Temperature must register 165 F. or higher for 15 seconds. Remove from heat. CCP: Hold at 140 F. or higher for use in Step 5.
- 4 Wrap tortillas in foil; place in warm oven (about 150 F.) or in a warmer 15 minutes or until warm and pliable.
- 5 Place 1/2 cup, 1-No. 8 scoop of turkey filling in the center of each warmed tortilla.
- 6 Evenly distribute 2 tablespoon shredded cheese over turkey filling.
- 7 Fold up front of tortilla to cover filling; fold in sides of tortilla; roll tightly to the back of tortilla like a burrito. Wrap with parchment, wax paper or foil. CCP: Serve immediately or hold for service at 140 F. or higher.

CRUNCHY VEGETABLE BURRITO

Yield 100

Portion 1 Burrito

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
280 cal	50 g	14 g	3 g	4 mg	753 mg	234 mg

Ingredient

YOGURT,PLAIN,NONFAT
 SALAD DRESSING,RANCH,FAT FREE
 GARLIC POWDER
 CHILI POWDER,DARK,GROUND
 CUMIN,GROUND
 BEANS,KIDNEY,DARK RED,CANNED,DRAINED
 SWEET POTATOES,FRESH,PARED,SHREDDED
 TOMATOES,FRESH,CHOPPED
 BROCCOLI,FRESH,FLORETS
 ONIONS,GREEN,FRESH,SLICED
 PEPPERS,JALAPENOS,CANNED,DRAINED,CHOPPED
 TORTILLAS,WHEAT,10 INCH
 CHEESE,MONTEREY JACK,REDUCED FAT,SHREDDED

Weight

6-1/4 lbs
 4-1/4 lbs
 1/2 oz
 1/2 oz
 1/4 oz
 9-1/8 lbs
 4-1/2 lbs
 4-1/2 lbs
 3-1/2 lbs
 1 lbs
 7-1/4 oz
 12-3/8 lbs
 3-1/4 lbs

Measure

2 qts 3-1/2 cup
 2 qts
 1 tbsp
 1 tbsp
 1 tbsp
 1 gal 1-7/8 qts
 3 qts 3-3/8 cup
 2 qts 3-3/8 cup
 1 gal 1/2 qts
 1 qts 1/2 cup
 1-1/2 cup
 100 each
 3 qts 1 cup

Issue

5-5/8 lbs
 4-5/8 lbs
 5-3/4 lbs
 1-1/8 lbs

Method

- 1 Combine yogurt, ranch dressing, garlic powder, chili powder, and cumin. Blend well. CCP: Refrigerate at 41 F. or lower for use in Step 3.
- 2 Combine kidney beans, sweet potatoes, tomatoes, broccoli, green onions, and jalapeno peppers.
- 3 Toss vegetables with dressing until well coated. CCP: Refrigerate at 41 F. or lower for use in Step 5.
- 4 Wrap tortillas in foil; place in warm oven, about 150 F., or in a warmer for 15 minutes or until warm and pliable.
- 5 Place 5-1/2 ounces (about 2/3 cup) vegetable mixture on warm tortilla. Top with 1/2 ounce (2 tablespoons) cheese. Spread evenly in center of tortilla. Fold up sides of tortilla; fold up front of tortilla to cover filling; roll tightly to back of tortilla like a burrito; wrap with parchment, wax paper or foil.
- 6 CCP: Hold for service at 41 F. or lower.

VEGETARIAN HEARTY BURGER

Yield 100

Portion 1 Burger

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
409 cal	52 g	21 g	13 g	11 mg	647 mg	244 mg

Ingredient

EGG WHITES
 CHEESE,MOZZARELLA,PART SKIM,SHREDDED
 ONIONS,FRESH,GRATED
 SOY SAUCE
 CEREAL,OATMEAL,ROLLED
 WALNUTS,SHELLED,CHOPPED
 GARLIC POWDER
 SAGE,GROUND
 COOKING SPRAY,NONSTICK
 ROLL,SANDWICH BUNS,SPLIT

Weight

7-1/2 lbs
 4-1/2 lbs
 2-7/8 lbs
 1 lbs
 8-5/8 lbs
 1-5/8 lbs
 2-3/8 oz
 1/4 oz
 2 oz
 9-1/2 lbs

Measure

3 qts 2 cup
 1 gal 1/2 qts
 2 qts 1/4 cup
 1-1/2 cup
 1 gal 2-1/4 qts
 1 qts 2 cup
 1/2 cup
 1/4 cup 1/3 tbsp
 1/4 cup 1/3 tbsp
 100 each

Issue

3-1/4 lbs

Method

- 1 Place egg whites, cheese, onions, and soy sauce in mixer bowl. Using a dough hook, mix on low speed 1 minute or until well blended.
- 2 Add oats, walnuts, garlic powder, and sage; mix on low speed 1 minute. Scrape down sides; continue mixing 30 seconds, or until well blended. Refrigerate mixture at least one hour to allow mixture to absorb moisture. CCP: Refrigerate at 41 F. or lower.
- 3 Shape 3-1/2 ounce balls. Place 20 balls on each sheet pan. Cover with parchment paper; flatten into burgers by pressing down with another sheet pan to a thickness of 1/2-inch. Mixture will be very moist and fragile.
- 4 Grill burgers on lightly sprayed griddle at 400 F. for 6 minutes or bake on lightly sprayed sheet pans in a convection oven at 350 F. for 15 to 20 minutes on high fan, open vent or until golden brown. CCP: Internal temperature must reach 145 F. or higher for 15 seconds.
- 5 Serve on buns. CCP: Hold for service at 140 F. or higher.

CAJUN CHICKEN SANDWICH

Yield 100

Portion 6 Ounces

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
389 cal	41 g	39 g	7 g	88 mg	600 mg	96 mg

Ingredient

TROPICAL FRUIT SALSA
 CHICKEN,BREAST,BNLS/SKNLS,5 OZ
 PEPPER,BLACK,GROUND
 SALT
 PAPRIKA,GROUND
 FENNEL,GROUND
 MUSTARD,DRY
 THYME,GROUND
 PEPPER,RED,GROUND
 SAGE,GROUND
 GARLIC POWDER
 JUICE,LEMON
 COOKING SPRAY,NONSTICK
 ROLL,KAISER

Weight

22-3/4 lbs
 3-5/8 oz
 3-5/8 oz
 1-7/8 oz
 1-1/3 oz
 1-1/8 oz
 2-1/8 oz
 3/4 oz
 1/2 oz
 3/8 oz
 1-5/8 oz
 1-1/8 lbs
 2 oz
 12-5/8 lbs

Measure

2 gal 3/4 qts
 100 each
 1 cup
 3 tbsp
 1/4 cup 1-2/3 tbsp
 1/4 cup 1-2/3 tbsp
 1/4 cup 1-2/3 tbsp
 1/4 cup 1-2/3 tbsp
 3 tbsp
 1/4 cup 1-2/3 tbsp
 1/4 cup 1-2/3 tbsp
 2 cup
 1/4 cup 1/3 tbsp
 100 each

Issue**Method**

- 1 Prepare 1 recipe Tropical Fruit Salsa (O 030 00); cover. CCP: Refrigerate at 41 F. or lower for use in Step 8.
- 2 Wash chicken breasts thoroughly under cold running water. Drain well. Remove excess fat.
- 3 Combine black pepper, salt, garlic powder, paprika, fennel, mustard flour, thyme, red pepper and sage. Stir until well blended.
- 4 Add lemon juice to spices. Mix until smooth paste is formed.
- 5 Add cajun paste to chicken. Mix well to evenly distribute paste mixture.
- 6 Lightly spray each sheet pan and chicken breast with non-stick cooking spray. Place 25 chicken breasts on each sheet pan.
- 7 Using a convection oven, bake at 325 F. 10 to 12 minutes on high fan, closed vent. CCP: Internal temperature must reach 165 F. or higher for 15 seconds.
- 8 Place chicken breast on bottom half of roll. Cover with top half. Serve with 1/4 cup of Tropical Fruit Salsa. CCP: Hold for service at 140 F. or higher.

BAKED TURKEY MELT

Yield 100

Portion 1 Sandwich

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
363 cal	32 g	30 g	13 g	80 mg	622 mg	194 mg

Ingredient

TURKEY,GROUND,90% LEAN,RAW
 ONIONS,FRESH,CHOPPED
 PARSLEY,FRESH,BUNCH,CHOPPED
 BREADCRUMBS,DRY,GROUND,FINE
 SALT
 GARLIC POWDER
 PEPPER,WHITE,GROUND
 WORCESTERSHIRE SAUCE
 MUSTARD,DRY
 CHEESE,MOZZARELLA,PART SKIM
 ROLL,SANDWICH BUNS,SPLIT
 TOMATOES,FRESH,SLICED
 PEPPERS,GREEN,FRESH,MEDIUM,SLICED,THIN

Weight

25-1/2 lbs
 2-7/8 lbs
 3-1/2 oz
 3-1/8 lbs
 1-1/4 oz
 1-1/4 oz
 1/2 oz
 8-1/2 oz
 3/4 oz
 3 lbs
 9-1/2 lbs
 2 lbs
 2 lbs

Measure

2 qts
 1-5/8 cup
 3 qts 1 cup
 2 tbsp
 1/4 cup 1/3 tbsp
 2 tbsp
 1 cup
 2 tbsp
 100 each
 1 qts 1 cup
 1 qts 2-1/8 cup

Issue

3-1/8 lbs
 3-3/4 oz
 2 lbs
 2-1/2 lbs

Method

- 1 Combine turkey, bread crumbs, onions, parsley, salt, garlic powder, pepper, Worcestershire sauce, and mustard. Mix thoroughly.
- 2 Shape into patties 1/2-inch thick, weighing 5 ounces.
- 3 Place turkey on sheet pans. Using a convection oven, bake at 325 F. for 20 to 25 minutes on high fan, open vent. CCP: Internal temperature must reach 165 F. or higher for 15 seconds.
- 4 Place a 1/2 ounce slice of low fat mozzarella cheese on top of each patty and melt in oven. Serve patty on a hamburger bun. CCP: Hold for service at 140 F. or higher.
- 5 Garnish with slice of fresh green pepper or tomato (optional).