

CHEESEBURGER - USDA FOODS

MEAL COMPONENT CONTRIBUTION:

2½ oz. eq. meat/meat alternate, 2 oz. eq. whole grains

NUMBER OF PORTIONS: 100 **SIZE OF PORTION:** 1 sandwich

RECIPE HACCP PROCESS: #2 - Same day service


MEAT/MEAT ALTERNATE : WHOLE GRAINS

INGREDIENT	MEASURE (FOR 100 SERVINGS)
Beef Pattie, Broiled, 2 oz. eq., #1002	100 patties
Bun, Hamburger, WGR, #1228	100 buns
Cheese, American, Sliced, USDA Foods, #100018	100 slices
Lettuce, Green Loose Leaf, Crowns, Fresh, #4007	2 pounds
Tomatoes, Whole, Red, Ripe, Raw, #4110	12 1/2 medium , (2-3/5" diameter)
Pickles, Dill Slices, #2813	200 slices

DIRECTIONS

- Thaw the hamburger buns according to the package directions.
- Bake or steam the patties according to the package directions. Overcooking will cause the patties to be dry. Prepare the patties in batches to maintain quality.
 CCP: Heat to 135 degrees F or higher for at least 15 seconds at the completion of the cooking process. If manufacturer instructions on the package or case have a higher temperature, follow those recommendations.
- Drain the liquid from the pan.
- Cover the pan with aluminum foil, if holding the patties for service. Cut holes in the foil and place the pan in a warmer until ready for assembly.
 CCP: Hold and maintain the product at a minimum temperature of 135 degrees F.
- TRIMMINGS:
 - Rinse the tomatoes under cool, running water, then drain them.
 - Core and thinly slice the tomatoes (about 8 slices per tomato).
 - Portion 1/8 cup lettuce, 1 tomato slice, and 2 pickle slices in individual portion containers. Cover and refrigerate the trimmings until ready for service.
 CCP: Hold under refrigeration (41 degrees F or lower) until ready for service.
- SANDWICH ASSEMBLY:
 - Place 24 bottom portions of hamburger buns on a sheet pan, 4 down and 6 across.
 - Place one hamburger patty on each bun.
 - Top each cooked hamburger patty with one slice of cheese.
 - Place one cooked hamburger patties with cheese on each bun.
 - Cover each sandwich with the top portion of the bun.
 - Sandwiches may also be wrapped in deli paper, waxed paper, foil sheets, plastic wrap, or placed in sandwich bags.
 - Place each sandwich in a steamtable pans (12" x 20" x 2½") lined with pan liners.
 - Prepare the sandwiches in batches to maintain quality.
 Serve immediately, or cover the pan with a lid, aluminum foil, or plastic wrap until ready for service. If foil or plastic wrap is used, cut holes in it to allow steam to escape. Place the pan in a warmer until ready for service.
 CCP: Cover and hold for service at 135 degrees F or higher.

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DIRECTIONS

7. Portion one cheeseburger with trimmings per serving. Alternate instructions: Cheeseburgers can be assembled on the service line.

Each portion provides 2½ oz. meat/meat alternate and 2 oz. eq. whole grains.

CCP: Hold and maintain the product at a minimum temperature of 135 degrees F or higher. Check temperature every 30 minutes. Unassembled leftovers should be covered, labeled, and dated. Quick chill within 2 hours to 70 degrees F or lower and from 70 to 41 degrees F or lower within an additional 4 hours. Leftover assembled sandwiches do not have good quality when reheated. For best quality, assembled sandwiches should be discarded.

PRODUCTION NOTES

- Thaw the hamburger buns according to package directions.
- Use USDA Foods products when available.
- Prepare the Cheeseburgers for just in time service. Batch cook: Prepare only what can be served in a 30-minute period to maintain maximum quality.
- See MRS Recipe #4100 for a recipe that uses purchased sliced cheese, instead of the USDA Foods sliced cheese.

SERVING NOTES

- Have condiments available for selection by students. Condiments have not been included in this nutrient analysis – remember to include them in the weekly menu nutrient analysis.
- Alternate serving instructions: Cheeseburgers can be assembled on the service line.

PURCHASING GUIDE

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

MISCELLANEOUS NOTES

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

NUTRIENTS PER SERVING

Calories	324	Dietary Fiber	3.30 g	Sodium	761.00 mg	Sat. Fat	4.50 g
Carbohydrates	33.00 g	Protein	19.00 g	Total Fat	12.50 g	Trans Fat	0.00 g

ILLUSTRATED PRESENTATION OF CHEESEBURGER - USDA FOODS

1.



The second row from the top demonstrates what assembly of a Cheeseburger should look like.

2.



1 serving of a Cheeseburger