Bacon Burger, 2.5 oz patty (702)

(Bacon Burger, 2.5 oz patty, MC702)

Meat/Meat Alternate –Grains/Breads **Source: MS Cycles II**

Ingredients	*50* Servings		*100* Servings		For ___ Servings	Directions
	Weight	Measure	Weight	Measure		
Beef patty, broiled, 2.5 oz....	.....	50 patty.....	.....	100 patty.....	.....	HAMBURGER PATTIES: 1. Bake or steam patties according to package directions. Overcooking will cause patties to be dry. (Prepare in batches to maintain quality.) Drain liquid from pan. 2. Cover pan with aluminum foil. Cut holes in foil and place in warmer until ready for assembly. 3. Heat bacon according to package directions. *CCP: Heat product to minimum temperature of 140 F.*
Bacon, sliced, precooked.....	.....	50 1 slice.....	.....	100 1 slice.....	.....	
Buns, hamburger, plain.....	.....	50 buns.....	.....	100 buns.....	.....	ASSEMBLY: 4. Open hamburger buns and place cooked hamburger patty on bun. Top each patty with 1 slice bacon. Replace bun top. Place burgers in steamtable pans (12"x20"x2 ½ ") lined with pan liners. 5. Cover with aluminum foil. Cut holes in foil and place in warmer until ready for service. (Prepare in batches to maintain quality.) *CCP: Hold and maintain product at a minimum temperature of 135 F. Check temperature every 30 minutes. Refrigerate any leftovers. Leftovers should be covered, labeled, and dated.*
Lettuce, iceberg, fresh.....	1 lb 4 oz	.....	2 lb, 8 oz	.....	.....	TRIMMINGS: 6. If using head lettuce, wash lettuce thoroughly, drain, separate leaves and dry thoroughly. Shredded lettuce is another option. 7. Wash, core, thinly slice tomatoes (8 slices/tomato). 8. Place lettuce, 1 tomato slice, and 2 pickle slices on the side.
Tomatoes, fresh, red, ripe....	2 lb 8 oz.....	7 each.....	5 lb.....	13 each.....	.....	
Pickles, dill slices.....	4 oz.....	100 slices.....	8 oz.....	200 slices.....	.....	

(Continued on Back)

Bacon Burger, 2.5 oz patty (Continued)

						CCP: Cover and place under refrigeration (41 F or lower) until ready for service.
						9. Portion 1 bacon burger and trimmings per serving. Trimmings may be placed on the side. *CCP: Hold and maintain product at minimum temperature of 135° F. Check temperature every 30 minutes. Refrigerate any leftovers. Leftovers should be covered, labeled and dated*

Serving: 1 Hamburger patty equals 2 meat and 2 bread. Trimmings do not count

Yield: 50 servings: 50 sandwiches
100 servings: 100 sandwiches

Nutrients Per Serving:
***Denotes Missing Nutrient Values**

Calories	351		Iron	3.49*	Mg	Protein	19.09	G	Percent ⇒	Protein	21.73%
Cholesterol	41	Mg	Calcium	98.52*	Mg	Carbohydrates	29.10	G	Of ⇒	Carbohydrates	33.13%
Sodium	615*	Mg	Vitamin A	28*	RE	Total Fat	17.11	G	Calories ⇒	Total Fat	43.84%
Dietary Fiber	2.86	G	Vitamin C	4.76*	Mg	Saturated Fat	6.43	G	From ⇒	Saturated Fat	16.48%

Production Notes:
When using raw hamburger patties, prepare according to package directions. Bake, broil, or grill until internal temperature registers 155 F for 15 seconds. Stack patties to check temperature.

Serving Notes:
Batch cook: To maintain maximum quality, prepare only what can be served in a 30 minute period.

Purchasing Guide:
Use commodity products when available
Read CN label (for charbroiled patties) to insure manufacturer' recommendations for meeting meal component.

Miscellaneous Notes:
According to HACCP requirements, all leftover meats, (hamburger patties) must be reheated to 165 F for 15 seconds. Consider the quality of the leftover product when these recommendations are followed.

Bacon Burger, 3 oz patty (704)

(Bacon Burger, 3 oz patty, MC704)

Meat/Meat Alternate –Grains/Breads

Source: MS Cycles II

Ingredients	*50* Servings		*100* Servings		For ___ Servings	Directions
	Weight	Measure	Weight	Measure		
Beef Steak Burger, 3 oz		50 patty		100 Burger Patty		HAMBURGER PATTIES: 1. Bake or steam patties according to package directions. Overcooking will cause patties to be dry. (Prepare in batches to maintain quality.) Drain liquid from pan. 2. Cover pan with aluminum foil. Cut holes in foil and place in warmer until ready for assembly. 3. Heat bacon according to package directions. *CCP: Heat product to minimum temperature of 140 F.*
Bacon, sliced, precooked Buns, hamburger, plain	 	50 1 slice 50 buns	 	100 1 slice 100 buns	 	ASSEMBLY: 4. Open hamburger buns and place cooked hamburger patty on bun. Top each patty with 1 slice bacon. Replace bun top. Place burgers in steamtable pans (12"x20"x2 ½ ") lined with pan liners. 5. Cover with aluminum foil. Cut holes in foil and place in warmer until ready for service. (Prepare in batches to maintain quality.) *CCP: Hold and maintain product at a minimum temperature of 135 F. Check temperature every 30 minutes. Refrigerate any leftovers. Leftovers should be covered, labeled, and dated.*
Lettuce, iceberg, fresh Tomatoes, fresh, red, ripe Pickles, dill slices	1 lb 4 oz 2 lb 8 oz 4 oz	 7 each 100 slices	2 lb, 8 oz 5 lb 8 oz	 13 each 200 slices	 	TRIMMINGS: 6. If using head lettuce, wash lettuce thoroughly, drain, separate leaves and dry thoroughly. Shredded lettuce is another option. 7. Wash, core, thinly slice tomatoes (8 slices/tomato). 8. Place lettuce, 1 tomato slice, and 2 pickle slices on the side.

(Continued on Back)

Bacon Burger, 3 oz patty (Continued)

						CCP: Cover and place under refrigeration (41 F or lower) until ready for service.
						9. Portion 1 bacon burger and trimmings per serving. Trimmings may be placed on the side. *CCP: Hold and maintain product at minimum temperature of 135° F. Check temperature every 30 minutes. Refrigerate any leftovers. Leftovers should be covered, labeled and dated*

Serving: 1 hamburger patty with bun equals 2 meat and 2 breads Trimmings do not count

Yield: 50 servings: 50 sandwiches
100 servings: 100 sandwiches

Nutrients Per Serving:
***Denotes Missing Nutrient Values**

Calories	467		Iron	3.58*	Mg	Protein	21.65	G	Percent ⇒	Protein	18.52%
Cholesterol	66	Mg	Calcium	92.36*	Mg	Carbohydrates	27.58	G	Of ⇒	Carbohydrates	23.60%
Sodium	469*	Mg	Vitamin A	18*	RE	Total Fat	29.22	G	Calories ⇒	Total Fat	56.26%
Dietary Fiber	1.80	G	Vitamin C	4.75*	Mg	Saturated Fat	11.66	G	From ⇒	Saturated Fat	22.46%

Production Notes:
When using raw hamburger patties, prepare according to package directions. Bake, broil, or grill until internal temperature registers 160° F for 15 seconds. Stack patties to check temperature.

Serving Notes:
Batch cook: To maintain maximum quality, prepare only what can be served in a 30 minute period.

Purchasing Guide:
Use commodity products when available
Read CN label (for charbroiled patties) to insure manufacturer' recommendations for meeting meal component.

Miscellaneous Notes:
According to HACCP requirements, all leftover meats, (hamburger patties) must be reheated to 165 F for 15 seconds. Consider the quality of the leftover product when these recommendations are followed.

Bacon Cheeseburger, 2.5 oz patty (706)

(Bacon Cheeseburger,2.5 oz patty, MC708)

Meat/Meat Alternate –Grains/Breads

Source: MS Cycles II

Ingredients	*50* Servings		*100* Servings		For ___ Servings	Directions
	Weight	Measure	Weight	Measure		
Beef patty,, broiled, 2.5 oz....	.....	50 patty.....	.....	100 patty.....	.....	HAMBURGER PATTIES: 1. Bake or steam patties according to package directions. Overcooking will cause patties to be dry. (Prepare in batches to maintain quality.) Drain liquid from pan. 2. Cover pan with aluminum foil. Cut holes in foil and place in warmer until ready for assembly. 3. Heat bacon according to package directions. *CCP: Internal temperature of product must register 140°F for 15 seconds at completion of cooking process.*
Bacon, sliced, precooked.....	.....	50 1 slice.....	.....	100 1 slice.....	.....	
Cheese, American, process, slice.....	.....	50 slice,1/2 oz	.....	100 slice,1/2 oz	.....	ASSEMBLY: 4. Open hamburger buns and place cooked hamburger patty on bun. Top each patty with 1 slice bacon. Replace bun top. Place burgers in steamtable pans (12"x20"x2 ½ ") lined with pan liners. 5. Cover with aluminum foil. Cut holes in foil and place in warmer until ready for service. (Prepare in batches to maintain quality.) *CCP: Hold and maintain product at a minimum temperature of 135 F. Check temperature every 30 minutes. Refrigerate any leftovers. Leftovers should be covered, labeled, and dated.*
Buns, hamburger, plain.....	.....	50 buns.....	.....	100 buns.....	.....	
Pickles, dill slices.....	4 oz.....	100 slices.....	8 oz.....	200 slices.....	.....	TRIMMINGS: 6. If using head lettuce, wash lettuce thoroughly, drain, separate leaves and dry thoroughly. Shredded lettuce is another option. 7. Wash, core, thinly slice tomatoes (8 slices/tomato). 8. Place lettuce, 1 tomato slice, and 2 pickle slices on the side.
Tomatoes, fresh, red, ripe....	2 lb 8 oz.....	7 each.....	5 lb.....	13 each.....	.....	
Lettuce, iceberg, fresh.....	1 lb raw wgt 4 oz raw wgt	.....	2 lb, raw wgt 8 oz raw wgt	.....	.....	

(Continued on Back)

Bacon Cheeseburger, 2.5 oz patty (Continued)

						CCP: Cover and place under refrigeration (41 F or lower) until ready for service.
						9. Portion 1 bacon burger and trimmings per serving. *CCP: Hold and maintain product at minimum temperature of 135° F. Check temperature every 30 minutes. Refrigerate any leftovers. Leftovers should be covered, labeled and dated*

Serving: 1 sandwich provides 2 meat/meat alternate and 1 grain/bread.

Yield: 50 servings: 50 sandwiches
100 servings: 100 sandwiches

Nutrients Per Serving:
***Denotes Missing Nutrient Values**

Calories	406		Iron	3.49	Mg	Protein	21.59	G	Percent ⇒	Protein	21.25%
Cholesterol	53	Mg	Calcium	173.52	Mg	Carbohydrates	29.10	G	Of ⇒	Carbohydrates	28.64%
Sodium	782*	Mg	Vitamin A	28	RE	Total Fat	21.66	G	Calories ⇒	Total Fat	47.98%
Dietary Fiber	2.86	G	Vitamin C	4.76	Mg	Saturated Fat	7.68	G	From ⇒	Saturated Fat	17.02%

Production Notes:

Serving Notes:
Batch cook: Prepare only what can be served in a 30 minute period maintain maximum quality.

Purchasing Guide:
Use commodity products when available
When using raw hamburger patties, prepare according to package directions. Bake or broil, until internal temperature registers 160° F for 5 seconds. Stock patties before checking temperature.
Read CN label (for charbroiled patties) to insure manufacturer' recommendations for meeting meal component.

Miscellaneous Notes:
According to HACCP requirements, all leftover meats, (hamburger patties) must be reheated to 165 F for 15 seconds. Consider the quality of the leftover product when these recommendations are followed.

Bacon Cheeseburger, 3 oz patty (708)

(Bacon Cheeseburger, 3 oz patty, MC708)

Meat/Meat Alternate –Grains/Breads

Source: MS Cycles II

Ingredients	*50* Servings		*100* Servings		For ___ Servings	Directions
	Weight	Measure	Weight	Measure		
Beef Steak Burger, 3 oz.....	.....	50 patty.....	.....	100 patty.....	.....	HAMBURGER PATTIES: 1. Bake or steam patties according to package directions. Overcooking will cause patties to be dry. (Prepare in batches to maintain quality.) Drain liquid from pan. 2. Cover pan with aluminum foil. Cut holes in foil and place in warmer until ready for assembly. 3. Heat bacon according to package directions. *CCP: Internal temperature of product must register 140°F for 15 seconds at completion of cooking process.*
Bacon, sliced, precooked.....	.....	50 1 slice.....	.....	100 1 slice.....	.....	
Cheese, American, process, slice.....	.....	50 slice,1/2 oz	.....	100 slice,1/2 oz	.....	ASSEMBLY: 4. Open hamburger buns and place cooked hamburger patty on bun. Top each patty with 1 slice bacon. Replace bun top. Place burgers in steamtable pans (12"x20"x2 ½ ") lined with pan liners. 5. Cover with aluminum foil. Cut holes in foil and place in warmer until ready for service. (Prepare in batches to maintain quality.) *CCP: Hold and maintain product at a minimum temperature of 135 F. Check temperature every 30 minutes. Refrigerate any leftovers. Leftovers should be covered, labeled, and dated.*
Buns, hamburger, plain.....	.....	50 buns.....	.....	100 buns.....	.....	
Pickles, dill slices.....	4 oz.....	100 slices.....	8 oz.....	200 slices.....	.....	TRIMMINGS: 6. If using head lettuce, wash lettuce thoroughly, drain, separate leaves and dry thoroughly. Shredded lettuce is another option. 7. Wash, core, thinly slice tomatoes (8 slices/tomato). 8. Place lettuce, 1 tomato slice, and 2 pickle slices on the side.
Tomatoes, fresh, red, ripe....	2 lb 8 oz.....	7 each.....	5 lb.....	13 each.....	.....	
Lettuce, iceberg, fresh.....	1 lb raw wgt 4 oz raw wgt	.....	2 lb, raw wgt 8 oz raw wgt	.....	.....	

(Continued on Back)

Bacon Cheeseburger, 3 oz patty (Continued)

						CCP: Cover and place under refrigeration (41 F or lower) until ready for service.
						9. Portion 1 bacon burger and trimmings per serving. *CCP: Hold and maintain product at minimum temperature of 135° F. Check temperature every 30 minutes. Refrigerate any leftovers. Leftovers should be covered, labeled and dated*

Serving: 1 sandwich provides 2 meat/meat alternate and 1 grain/bread.

Yield: 50 servings: 50 sandwiches
100 servings: 100 sandwiches

Nutrients Per Serving:
***Denotes Missing Nutrient Values**

Calories	527		Iron	3.58	Mg	Protein	24.15	G	Percent ⇒	Protein	18.32%
Cholesterol	78	Mg	Calcium	167.36	Mg	Carbohydrates	28.78	G	Of ⇒	Carbohydrates	21.83%
Sodium	889*	Mg	Vitamin A	18	RE	Total Fat	33.77	G	Calories ⇒	Total Fat	57.65%
Dietary Fiber	1.80	G	Vitamin C	4.75	Mg	Saturated Fat	12.91	G	From ⇒	Saturated Fat	22.04%

Production Notes:

Serving Notes:
Batch cook: Prepare only what can be served in a 30 minute period maintain maximum quality.

Purchasing Guide:
Use commodity products when available
When using raw hamburger patties, prepare according to package directions. Bake or broil, until internal temperature registers 160° F for 5 seconds. Stock patties before checking temperature.
Read CN label (for charbroiled patties) to insure manufacturer' recommendations for meeting meal component.

Miscellaneous Notes:
According to HACCP requirements, all leftover meats, (hamburger patties) must be reheated to 165 F for 15 seconds. Consider the quality of the leftover product when these recommendations are followed.

Bacon, Egg, and Cheese Biscuit (710)

(Bacon, Egg, and Cheese Biscuit MC710)

Meat/Meat Alternate – Grain/Bread

Source: MS Cycles II

Ingredients	*50* Servings		*100* Servings		For ___ Servings	Directions
	Weight	Measure	Weight	Measure		
Biscuit, unbaked, frozen.....	.....	50 Biscuit.....	.....	100 Biscuit.....	.....	1. Cook biscuits, egg patties, and bacon separately, according to package directions. 2. Slice cooked biscuits. CCP: *Heat product to minimum temperature of 140°F.*
Egg Patties, Scrambled, frozen.....	.....	50 Egg Pattie.	.....	100 Egg Pattie.	.....	
Bacon, sliced, precooked....	.....	100 1 slices...	.....	200 1 slice.....	.....	
Cheese, American, past processed.....	.....	50 slice (1 oz)	.....	100 slice (1 oz)	.....	3. Layer each sliced biscuit with 1 oz of cheese, 2 slices cooked bacon, and 1 cooked egg patty.
						4. Wrap each biscuit sandwich individually. Serve immediately or place in warmer until ready for service. 5. Portion 1 biscuit sandwich per serving. *CCP: Hold and maintain product at minimum temperature of 135° F. Check temperature every 30 minutes. Refrigerate any leftovers. Leftovers should be covered, labeled and dated*

Serving: 1 sandwich provides 2 oz meat/meat alternate and 1 grain/bread

Yield: 50 servings: 50 sandwiches
100 servings: 100 sandwiches

(Continued on Back)

Bacon, Egg, and Cheese Biscuit (Continued)

Nutrients Per Serving:
***Denotes Missing Nutrient Values**

Calories	465		Iron	2.01	Mg	Protein	20.80	G	Percent ⇒	Protein	17.88%
Cholesterol	320	Mg	Calcium	232.48	Mg	Carbohydrates	18.57	G	Of ⇒	Carbohydrates	15.96%
Sodium	1094*	Mg	Vitamin A	161	RE	Total Fat	33.64	G	Calories ⇒	Total Fat	65.07%
Dietary Fiber	0.76	G	Vitamin C	0.00	Mg	Saturated Fat	12.40	G	From ⇒	Saturated Fat	23.99%

Production Notes:

Serving Notes:

Purchasing Guide:
Use commodity products when available

Miscellaneous Notes:

Cheeseburger, 2.5 oz patty (728)

(Cheeseburger,2.5 oz patty, MC728)

Meat/Meat Alternate –Grains/Breads

Source: MS Cycles II

Ingredients	*50* Servings		*100* Servings		For ___ Servings	Directions
	Weight	Measure	Weight	Measure		
Hamburger patty, baked, 2.5 oz.		50 patty		100 patty		HAMBURGER PATTIES: 1. Bake or steam patties according to package directions. Overcooking will cause patties to be dry. (Prepare in batches to maintain quality.) 2. Drain liquid from pan. 3. Top each patty with one slice (1/2 oz) of cheese. 4. Cover pan with aluminum foil. Cut holes in foil and place in warmer until ready for assembly. *CCP: Heat product to minimum temperature of 140°F.*
Cheese, American, process, slice		50 slice, ½ oz		100 slice, ½ oz		
Buns, hamburger, plain		50 buns		100 buns		ASSEMBLY: 5. Open hamburger buns and place cooked hamburger patties topped with cheese on buns. Replace bun top. Place burgers in steamtable pans (12"x20"x2 ½ ") lined with pan liners. 6. Cover with aluminum foil. Cut holes in foil and place in warmer until ready for service. (Prepare in batches to maintain quality.) *CCP: Hold and maintain product at a minimum temperature of 135 F.*
Lettuce, iceberg, fresh	1 lb 4 oz		2 lb 8 oz			TRIMMINGS: 7. If using head lettuce, wash lettuce thoroughly, drain, separate leaves and dry thoroughly. Shredded lettuce is another option. 8. Wash, core, thinly slice tomatoes (8 slices/tomato). 9. Place lettuce, 1 tomato slice, and 2 pickle slices on the side. *CCP: Cover and place under refrigeration (41 F or lower) until ready for service.*
Tomatoes, fresh, red, ripe	2 lb 8 oz	7 each	5 lb	13 each		
Pickles, dill slices	4 oz	100 slices	8 oz	200 slices		

(Continued on Back)

Cheeseburger, 2.5 oz patty (Continued)

						10. Portion 1 cheeseburger with trimmings per serving. *CCP: Hold and maintain product at minimum temperature of 135° F. Check temperature every 30 minutes. Refrigerate any leftovers. Leftovers should be covered, labeled and dated*

Serving: 1 hamburger provides 2 meat/meat alternate and 1 serving grain/bread.

Yield: 50 servings: 50 sandwiches
100 servings: 100 sandwiches

Nutrients Per Serving:
***Denotes Missing Nutrient Values**

Calories	347		Iron	3.17*	Mg	Protein	19.10	G	Percent ⇒	Protein	22.00%
Cholesterol	42	Mg	Calcium	175.81	Mg	Carbohydrates	29.40	G	Of ⇒	Carbohydrates	33.87%
Sodium	675	Mg	Vitamin A	33*	RE	Total Fat	16.62	G	Calories ⇒	Total Fat	43.08%
Dietary Fiber	2.86	G	Vitamin C	4.80*	Mg	Saturated Fat	5.94	G	From ⇒	Saturated Fat	15.39%

Production Notes:

Serving Notes:
Batch cook: Prepare only what can be served in a 30 minute period to maintain maximum quality.

Purchasing Guide:
Use commodity products when available
When using raw hamburger patties, prepare according to package directions. Bake or broil, until internal temperature registers 155° F for 5 seconds. Stack patties before checking temperature.
Read CN label (for charbroiled patties) to insure manufacturer' recommendations for meeting meal component.

Miscellaneous Notes:
According to HACCP requirements, all leftover meats, (hamburger patties) must be reheated to 165 F for 15 seconds. Consider the quality of the leftover product when these recommendations are followed.

Cheeseburger, 3 oz patty (730)

(Cheeseburger, 3 oz patty, MC730)

Meat/Meat Alternate –Grains/Breads

Source: MS Cycles II

Ingredients	*50* Servings		*100* Servings		For ___ Servings	Directions
	Weight	Measure	Weight	Measure		
Beef Steak Burger, 3 oz Cheese, American, process, slice		50 Burger patty 50 slice, ½ oz		100 Burger patty 100 slice, ½ oz		HAMBURGER PATTIES: 1. Bake or steam patties according to package directions. Overcooking will cause patties to be dry. (Prepare in batches to maintain quality.) 2. Drain liquid from pan. 3. Top each patty with one slice (1/2 oz) of cheese. 4. Cover pan with aluminum foil. Cut holes in foil and place in warmer until ready for assembly. *CCP: Heat product to minimum temperature of 140°F.*
Buns, hamburger, plain		50 buns		100 buns		ASSEMBLY: 5. Open hamburger buns and place cooked hamburger patties topped with cheese on buns. Replace bun top. Place burgers in steamtable pans (12"x20"x2 ½ ") lined with pan liners. 6. Cover with aluminum foil. Cut holes in foil and place in warmer until ready for service. (Prepare in batches to maintain quality.) *CCP: Hold and maintain product at a minimum temperature of 135 F.*
Lettuce, iceberg, fresh Tomatoes, fresh, red, ripe Pickles, dill slices	1 lb raw wgt 4 oz raw wgt 2 lb 8 oz 4 oz	 7 each 100 slices	2 lb, raw wgt 8 oz raw wgt 5 lb 8 oz	 13 each 200 slices		TRIMMINGS: 7. If using head lettuce, wash lettuce thoroughly, drain, separate leaves and dry thoroughly. Shredded lettuce is another option. 8. Wash, core, thinly slice tomatoes (8 slices/tomato). 9. Place lettuce, 1 tomato slice, and 2 pickle slices on the side. *CCP: Cover and place under refrigeration (41 F or lower) until ready for service.*

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Cheeseburger B, 3 oz patty (Continued)

						10. Portion 1 cheeseburger with trimmings per serving. Alternate instructions: Assemble on line as students are served. *CCP: Hold and maintain product at minimum temperature of 135° F. Check temperature every 30 minutes. Refrigerate any leftovers. Leftovers should be covered, labeled and dated*

Serving: 1 hamburger provides 2 meat/meat alternate and 1 serving grain/bread.

Yield: 50 servings: 50 sandwiches
100 servings: 100 sandwiches

Nutrients Per Serving:
***Denotes Missing Nutrient Values**

Calories	489		Iron	3.58*	Mg	Protein	22.48	G	Percent ⇒	Protein	18.38%
Cholesterol	72	Mg	Calcium	167.36	Mg	Carbohydrates	27.58	G	Of ⇒	Carbohydrates	22.55%
Sodium	649	Mg	Vitamin A	18*	RE	Total Fat	31.11	G	Calories ⇒	Total Fat	57.23%
Dietary Fiber	1.80	G	Vitamin C	4.75	Mg	Saturated Fat	11.91	G	From ⇒	Saturated Fat	21.92%

Production Notes:

Serving Notes:
Batch cook: Prepare only what can be served in a 30 minute period maintain maximum quality.

Purchasing Guide:
Use commodity products when available
When using raw hamburger patties, prepare according to package directions. Bake or broil, until internal temperature registers 140° F for 15 seconds. Stack patties before checking temperature.
Read CN label (for charbroiled patties) to insure manufacturer' recommendations for meeting meal component.

Miscellaneous Notes:
According to HACCP requirements, all leftover meats, (hamburger patties) must be reheated to 165 F for 15 seconds. Consider the quality of the leftover product when these recommendations are followed.

Chili Burger (738)

(Chili Burger MC738)

Meat/Meat Alternate –Grains/Breads

Source: MS Cycles II

Ingredients	*50* Servings		*100* Servings		For ___ Servings	Directions
	Weight	Measure	Weight	Measure		
Beef patty, broiled.....	.....	50 each.....	.....	100 each.....	.....	HAMBURGER PATTIES: 1. Bake or steam patties according to package directions. Overcooking will cause patties to be dry. (Prepare in batches to maintain quality.) 2. Drain liquid from pan. 3. Cover pan with aluminum foil. Cut holes in foil and place in warmer until ready for assembly. *CCP: Heat product to minimum temperature of 140° F.*
Buns, hamburger, plain.....	.....	50 buns.....	.....	100 buns.....	.....	ASSEMBLY: 4. Open hamburger buns and place cooked hamburger patties in buns. Replace bun top. Place burgers in steamtable pans (12"x20"x2 ½ ") lined with pan liners. 5. Cover with aluminum foil. Cut holes in foil and place in warmer until ready for service. (Prepare in batches to maintain quality.) *CCP: Hold and maintain product at a minimum temperature of 135 F. Check temperature every 30 minutes. Discard any leftovers..*
Chili con carne no beans mc.....	.....	12 ½ Cup.....	.....	25 1 Cup.....	.....	6. Heat chili thoroughly. 7. Portion 1/8 cup chili on burger using a 1 oz ladle. *CCP: Cover and place under refrigeration (41 F or lower) until ready for service.*
						8. Portion 1 chili burger per serving. *CCP: Hold and maintain product at minimum temperature of 135° F. Check temperature every 30 minutes. Refrigerate any leftovers. Leftovers should be covered, labeled and dated*

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Chili Burger (Continued)

Serving: 1 chili patty provides 2 meat/meat alternate and 2 grain/bread.

Yield: 50 servings: 50 sandwiches
100 servings: 100 sandwiches

Nutrients Per Serving:
***Denotes Missing Nutrient Values**

Calories	368		Iron	4.21	Mg	Protein	23.39	G	Percent ⇒	Protein	25.39%
Cholesterol	54	Mg	Calcium	123.37	Mg	Carbohydrates	29.28	G	Of ⇒	Carbohydrates	31.78%
Sodium	901	Mg	Vitamin A	58	RE	Total Fat	17.12	G	Calories ⇒	Total Fat	41.81%
Dietary Fiber	2.93	G	Vitamin C	2.55	Mg	Saturated Fat	6.60	G	From ⇒	Saturated Fat	16.11%

Production Notes:

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Serving Notes:
Batch cook: To maintain maximum quality, prepare only what can be served in a 30 minute period.

Purchasing Guide:
Use commodity products when available

When using raw hamburger patties, prepare according to package directions. Bake, or broil until internal temperature registers 160° F for 15 seconds. Stock patties to check temperature

Read CN label (for charbroiled patties) to insure manufacturer' recommendations for meeting meal component.

Miscellaneous Notes:
According to HACCP requirements, all leftover meats, (hamburger patties) must be reheated to 165 F for 15 seconds. Consider the quality of the leftover product when these recommendations are followed.

Chili Cheeseburger (740)

(Chili Cheeseburger MC740)

Meat/Meat Alternate –Grains/Breads

Source: MS Cycles II

Ingredients	*50* Servings		*100* Servings		For ___ Servings	Directions
	Weight	Measure	Weight	Measure		
Beef patty, broiled.....	.....	50 each.....	.....	100 each.....	.....	HAMBURGER PATTIES: 1. Bake or steam patties according to package directions. Overcooking will cause patties to be dry. (Prepare in batches to maintain quality.) 2. Drain liquid from pan. 3. Cover pan with aluminum foil. Cut holes in foil and place in warmer until ready for assembly. *CCP: Internal temperature of product must register 140° F for 15 seconds at completion of cooking process..*
Cheese, American, process, slice..... Buns, hamburger, plain..... Chili con carne no beans mc.	....	50 Slice ½ oz.. 50 buns..... 12 ½ Cup.....	....	100 Slice ½ oz. 100 buns..... 25 1 Cup.....	....	4. Heat chili thoroughly. *CCP: Product should reach 165° F for 15 seconds.* ASSEMBLY: 5. Open hamburger buns and place cooked hamburger patties in buns. Top with 1/8 cup chili using 1 ounce ladle. Place cheese slice on sandwich. Replace bun top. Place burgers in steamtable pans (12"x20"x2 ½ ") lined with pan liners. 6. Cover with aluminum foil. Cut holes in foil and place in warmer until ready for service. (Prepare in batches to maintain quality.) 7. Serve 1 sandwich per portion. . *CCP: Hold and maintain product at minimum temperature of 135° F. Check temperature every 30 minutes. Discard any leftovers*

Serving: 1 hamburger patty equals 2 meat and 2 bread.

Yield: 50 servings: 50 sandwiches
100 servings: 100 sandwiches

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Chili Cheeseburger (Continued)

Nutrients Per Serving:
***Denotes Missing Nutrient Values**

Calories	423		Iron	4.21	Mg	Protein	25.89	G	Percent ⇒	Protein	24.45%
Cholesterol	66	Mg	Calcium	198.37	Mg	Carbohydrates	29.28	G	Of ⇒	Carbohydrates	27.66%
Sodium	1081	Mg	Vitamin A	58	RE	Total Fat	21.67	G	Calories ⇒	Total Fat	46.05%
Dietary Fiber	2.93	G	Vitamin C	2.55	Mg	Saturated Fat	7.85	G	From ⇒	Saturated Fat	16.68%

Production Notes:

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Serving Notes:
Batch cook: To maintain maximum quality, prepare only what can be served in a 30 minute period.

Purchasing Guide:
Use commodity products when available

When using raw hamburger patties, prepare according to package directions. Bake, or broil until internal temperature registers 165° F for 15 seconds. Stock patties before checking temperature.

Read CN label (for charbroiled patties) to insure manufacturer' recommendations for meeting meal component.

Miscellaneous Notes:
According to HACCP requirements, all leftover meats, (hamburger patties) must be reheated to 165 F for 15 seconds. Consider the quality of the leftover product when these recommendations are followed.

Hamburger, 2.5 oz patty (775)

(Hamburger, 2.5 oz patty, MC775)

Meat/Meat Alternate –Grains/Breads

Source: MS Cycles II

Ingredients	*50* Servings		*100* Servings		For ___ Servings	Directions
	Weight	Measure	Weight	Measure		
Hamburger patty.....	.....	50 pattie.....	.....	100 pattie.....	.....	HAMBURGER PATTIES: 1. Bake or steam patties according to package directions. Overcooking will cause patties to be dry. (Prepare in batches to maintain quality.) 2. Drain liquid from pan. 3. Cover pan with aluminum foil. Cut holes in foil and place in warmer until ready for assembly. *CCP: Heat product to a minimum temperature of 140°F.*
Buns, hamburger, plain.....	.....	50 buns.....	.....	100 buns.....	.....	ASSEMBLY: 4. Open hamburger buns and place cooked hamburger patties on bun. Replace bun top. Place burgers in steamtable pans (12"x20"x2 ½ ") lined with pan liners. 5. Cover with aluminum foil. Cut holes in foil and place in warmer until ready for service. (Prepare in batches to maintain quality.) *CCP: Hold and maintain product at a minimum temperature of 135 F. Check temperature every 30 minutes. Refrigerate any leftovers. Leftovers should be covered, labeled, and dated.*
Lettuce, iceberg.....	1 lb 4 oz.....	.....	2 lb 8 oz.....	.....	.....	TRIMMINGS: 6. If using head lettuce, wash lettuce thoroughly, separate leaves and dry thoroughly. Shredded lettuce is another option. 7. Wash, core, and thinly slice tomatoes (8 slices/tomato). 8. Place lettuce, 1 tomato slice, and 2 pickle slices on the side.
Tomatoes, fresh.....	2 lb 8 oz.....	.....	5 lb.....	.....	.....	
Pickles, dill slices.....	4 oz.	.....	8 oz.....	.....	.....	

(Continued on Back)

Hamburger, 2.5 oz patty (Continued)

						CCP: Cover and refrigerate at 41 F or lower until ready for service.
						9. Portion 1 hamburger with trimmings per serving. *CCP: Hold and maintain product at minimum temperature of 135° F. Check temperature every 30 minutes. Refrigerate any leftovers. Leftovers should be covered, labeled and dated*

Serving: 1 sandwich provides 2 oz. meat/meat alternate and 2 grain/bread.

Yield: 50 servings: 50 sandwiches
100 servings: 100 sandwiches

Nutrients Per Serving:
***Denotes Missing Nutrient Values**

Calories	292		Iron	3.17*	Mg	Protein	16.60	G	Percent ⇒	Protein	22.72%
Cholesterol	30	Mg	Calcium	100.81	Mg	Carbohydrates	29.40	G	Of ⇒	Carbohydrates	40.25%
Sodium	495	Mg	Vitamin A	33*	RE	Total Fat	12.07	G	Calories ⇒	Total Fat	37.17%
Dietary Fiber	2.86	G	Vitamin C	4.80*	Mg	Saturated Fat	4.69	G	From ⇒	Saturated Fat	14.44%

Production Notes:

Serving Notes:
Batch cook: Prepare only what can be served in a 30 minute period maintain maximum quality.

Purchasing Guide:
Use commodity products when available
When using raw hamburger patties, prepare according to package directions. Bake or broil, until internal temperature registers 160° F for 15 seconds. Stack patties before checking temperature.
Read CN label (for charbroiled patties) to insure correct portion is served.

Miscellaneous Notes:
According to HACCP requirements, all leftover meats must be reheated to 165 F for 15 seconds. Consider the quality when reheated to the correct temperature.

Hamburger, 3 oz patty (776)

(Hamburger, 3 oz patty, MC776)

Meat/Meat Alternate –Grains/Breads

Source: MS Cycles II

Ingredients	*50* Servings		*100* Servings		For ___ Servings	Directions
	Weight	Measure	Weight	Measure		
Beef Steak Burger, 3 oz.....	.....	50 Burger Patty.....	.....	100 Burger Patty.....	.....	HAMBURGER PATTIES: 1. Bake or steam patties according to package directions. Overcooking will cause patties to be dry. (Prepare in batches to maintain quality.) 2. Drain liquid from pan. 3. Cover pan with aluminum foil. Cut holes in foil and place in warmer until ready for assembly. *CCP: Heat product to minimum temperature of 140 F.*
Buns, hamburger, plain.....	.....	50 buns.....	.....	100 buns.....	.....	ASSEMBLY: 4. Open hamburger buns and place cooked hamburger patty on bun. Replace bun top. Place burgers in steamtable pans (12"x20"x2 ½ ") lined with pan liners. 5. Cover with aluminum foil. Cut holes in foil and place in warmer until ready for service. (Prepare in batches to maintain quality.) *CCP: Hold and maintain product at a minimum temperature of 135 F. Check temperature every 30 minutes. Refrigerate any leftovers. Leftovers should be covered, labeled, and dated.*
Lettuce, iceberg, fresh..... Tomatoes, fresh, red, ripe.... Pickles, dill slices.....	1 lb 4 oz ..... 2 lb 8 oz..... 4 oz.....	..... 7 each..... 100 slices.....	2 lb 8 oz..... 5 lb..... 8 oz.....	..... 13 each..... 200 slices.....	....	TRIMMINGS: 6. If using lettuce, wash lettuce thoroughly, drain, separate leaves and dry thoroughly. Shredded lettuce is another option. 7. Wash, core, and thinly slice tomatoes (8 slices/tomato). 8. Place lettuce, 1 tomato slice, and 2 pickle slices on the side. *CCP: Cover and place under refrigeration (41 F or lower) until ready for service.*

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Hamburger, 3 oz patty (Continued)

						9. Portion 1 hamburger per serving. Students may select trimmings. *CCP: Hold and maintain product at minimum temperature of 135° F. Check temperature every 30 minutes. Refrigerate any leftovers. Leftovers should be covered, labeled and dated*

Serving: 1 sandwich provides 2 oz meat/meat alternate and 2 servings grain/bread

Yield: 50 servings: 50 sandwiches
100 servings: 100 sandwiches

Nutrients Per Serving:
***Denotes Missing Nutrient Values**

Calories	434		Iron	3.58*	Mg	Protein	19.98	G	Percent ⇒	Protein	18.41%
Cholesterol	59	Mg	Calcium	92.36*	Mg	Carbohydrates	27.58	G	Of ⇒	Carbohydrates	25.41%
Sodium	469	Mg	Vitamin A	18*	RE	Total Fat	26.56	G	Calories ⇒	Total Fat	55.05%
Dietary Fiber	1.80	G	Vitamin C	4.75*	Mg	Saturated Fat	10.66	G	From ⇒	Saturated Fat	22.11%

Production Notes:

Serving Notes:
Batch cook: To maintain maximum quality, prepare only what can be served in a 30 minute period.

Purchasing Guide:
Use commodity products when available
When using raw hamburger patties, prepare according to package directions. Bake or grill until internal temperature registers 160° F for 15 seconds. Stack patties to check temperature
Read CN label (for charbroiled patties) to insure correct portion is served.

Miscellaneous Notes:
According to HACCP requirements, all leftover meats must be reheated to 165 F for 15 seconds. Consider the quality of the leftover product when these recommendations are followed.