

Texas Grilled Cheese Sandwich (793)

(Texas Grilled Cheese Sandwich MC793)

Meat/Meat Alternate

Source: MS Cycles II

Ingredients	50 Servings		100 Servings		For _____ Servings	Directions
	Weight	Measure	Weight	Measure		
Texas toast.....	100 slice.....		200 slice.....			<ol style="list-style-type: none"> 1. Spray sheet pans (18"x26"x1") with food release spray or line sheet pans with pan liners. For 50 servings, use 3 sheet pans. For 100 servings, 5 sheet pans. 2. Place 20 slices of Texas toast on each sheet pan, 5 down and 4 across. 3. Top each slice of toast with 2 oz of cheese. (Weigh cheese to determine weight per slice). 4. Cover with remaining texas toast slices. 5. Brush tops of sandwiches with margarine approximately 1 ½ oz (3 Tbsp) per pan. 6. Bake until lightly browned: (Prepare in batches to maintain quality.) Conventional oven: 400° F for 15-20 minutes. Convection oven: 350° F 10-15 minutes. DO NOT OVERBAKE. CCP: Heat product to minimum temperature of 140° F. 7. If desired, cut each sandwich diagonally in half. Cover with aluminum foil. Cut hole in foil and place in warmer until ready for service. 8. Portion 1 Texas grilled cheese sandwich with 2 oz salsa on the side. <p>CCP: Hold and maintain product at a minimum temperature of 135°F. Check temperature every 30 minutes. Discard any leftovers.</p>
Cheese, American, past processed.....	6 lb 5 oz.....		12 lb 10 oz.....			
Margarine, lb.....	4 oz.....	½ Cup.....	8 oz.....	1 Cup.....		
Salsa.....	6 lb 4 oz.....		12 lb 8 oz.....			

Texas Grilled Cheese Sandwich (Continued)

Serving: 1 sandwich provides 2 oz meat/meat alternate and 2 servings grain/bread **Yield:** 50 servings: 50 sandwiches
 100 servings: 50 sandwiches

Nutrients Per Serving:

* Denotes Missing Nutrient Values

Calories	451		Iron							
Cholesterol	54	Mg	Calcium	399.57	Mg	Protein	19.54	G	Percent ⇒	Protein
Sodium	1501	Mg	Vitamin A	213	RE	Carbohydrates	42.89	G	Of ⇒	Carbohydrates
Dietary Fiber	2.79	G	Vitamin C	2.27	Mg	Total Fat	22.79	G	Calories ⇒	Total Fat
						Saturated Fat	11.70	G	From ⇒	Saturated Fat
										17.31%
										38.01%
										45.44%
										23.33%

Production Notes:

Soup and Sandwich Combo: When serving Grilled Cheese Sandwich in combination with a meat/based soup decrease cheese to 50 1 oz slice per sandwich (weigh cheese to determine weight per slice). For 50 servings, use 3 lb 3 oz of cheese: for 100 servings, use 6 lb 5 oz of cheese. This will require a new nutrient analysis.

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

Cheese slices may be purchased at different weights. Note the weight per slice, before production.

Miscellaneous Notes:

Grilled Cheese Sandwich, 2 oz (760)

(Grilled Cheese Sandwich MC760)

Meat/Meat Alternate Source: MS Cycles II

Ingredients	50 Servings		100 Servings		For _____ Servings	Directions
	Weight	Measure	Weight	Measure		
Bread, white, 24 oz loaf, sliced.....		100 slice.....		200 slice.....		<ol style="list-style-type: none"> 1. Spray sheet pans (18"x26"x1") with food release spray or line sheet pans with pan liners. For 50 servings, use 3 sheet pans. For 100 servings, 5 sheet pans. 2. Place 20 slices of bread on each sheet pan. 5 down and 4 across. 3. Top each slice of bread with 2 oz of cheese. (Weigh cheese to determine weight per slice). 4. Cover with remaining bread slices. 5. Brush tops of sandwiches with margarine approximately 1 ½ oz (3 Tbsp) per pan. 6. Bake until lightly browned: (Prepare in batches to maintain quality.) Conventional oven: 400 F for 15-20 minutes. Convection oven: 350 F 10-15 minutes. DO NOT OVERBAKE. 7. If desired, cut each sandwich diagonally in half. Cover with aluminum foil. Cut hole in foil and place in warmer until ready for service. <p>CCP: Heat product to minimum temperature of 140° F.</p> <p>CCP: Hold and maintain product at a minimum temperature of 135°F. Check temperature every 30 minutes. Discard any leftovers.</p>
Cheese, American, past processed.....	6 lb 5 oz.....	50 2-oz slices.	12 lb 10 oz...	100 2-oz slices.		
Margarine, lb.....	4 oz.....	½ Cup.....	8 oz.....	1 Cup.....		

Serving: 1 sandwich provides 2 oz meat/meat alternate and 2 servings grain/bread Yield: 50 servings: 50 sandwiches
 100 servings: 50 sandwiches

Grilled Cheese Sandwich, 2 oz. (Continued)

Nutrients Per Serving:

* Denotes Missing Nutrient Values

Calories	370	Iron	1.80	Mg	Protein	16.96	G	Percent ⇒	Protein	18.33%
Cholesterol	54	Mg	409.10	Mg	Carbohydrates	26.74	G	Of ⇒	Carbohydrates	28.89%
Sodium	1117	Mg	182	RE	Total Fat	21.56	G	Calories ⇒	Total Fat	52.40%
Dietary Fiber	1.20	G	0.00	Mg	Saturated Fat	12.11	G	From ⇒	Saturated Fat	29.43%

Production Notes:

When serving Grilled Cheese Sandwich in combination with a meat/based soup decrease cheese to 1 oz slice per sandwich (weigh cheese to determine weight per slice). For 50 servings, use 3 lb 3 oz of cheese: for 100 servings, use 6 lb 5 oz of cheese.

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

Cheese slices may be purchased at different weights. Note the weight per slice, before production.

Miscellaneous Notes:

Grilled Cheese Sandwich, 1 oz (762)

(Grilled Cheese Sandwich MC762)

Meat/Meat Alternate

Source: MS Cycles II

Ingredients	50 Servings		100 Servings		For _____ Servings	Directions
	Weight	Measure	Weight	Measure		
Bread, white, 24 oz loaf, sliced.....		100 slice.....		200 slice.....		<ol style="list-style-type: none"> 1. Spray sheet pans (18"x26"x1") with food release spray or line sheet pans with pan liners. For 50 servings, use 3 sheet pans. For 100 servings, 5 sheet pans. 2. Place 20 slices of bread on each sheet pan. 5 down and 4 across. 3. Top each slice of bread with 2 oz of cheese. (Weigh cheese to determine weight per slice). 4. Cover with remaining bread slices. 5. Brush tops of sandwiches with margarine approximately 1 ½ oz (3 Tbsp) per pan. 6. Bake until lightly browned: (Prepare in batches to maintain quality.) Convection oven: 400 F for 15-20 minutes. Convection oven: 350 F 10-15 minutes. DO NOT OVERBAKE. 7. If desired, cut each sandwich diagonally in half. Cover with aluminum foil. Cut hole in foil and place in warmer until ready for service. <p>CCP: Heat product to minimum temperature of 140° F.</p> <p>CCP: Hold and maintain product at a minimum temperature of 135°F. Check temperature every 30 minutes. Discard any leftovers.</p>
Cheese, American, past processed.....	3 lb 2 ½ oz.....		6 lb 5 oz.....			
Margarine, lb.....	4 oz.....	½ Cup.....	8 oz.....	1 Cup.....		

Serving: 1 sandwich provides 1 oz meat/meat alternate and 2 servings grain/bread **Yield: 50 servings: 50 sandwiches**
100 servings: 50 sandwiches

Grilled Cheese Sandwich, 1 oz (Continued)

Nutrients Per Serving:

*** Denotes Missing Nutrient Values**

Calories	263	Iron	1.69	Mg	Protein	10.62	G	Percent ⇒	Protein	16.16%
Cholesterol	27	Mg	232.72	Mg	Carbohydrates	26.28	G	Of ⇒	Carbohydrates	39.99%
Sodium	708	Mg	99	RE	Total Fat	12.61	G	Calories ⇒	Total Fat	43.17%
Dietary Fiber	1.20	G	0.00	Mg	Saturated Fat	6.47	G	From ⇒	Saturated Fat	22.14%

Production Notes:

When serving Grilled Cheese Sandwich in combination with a meat/based soup decrease cheese to 1 oz slice per sandwich (weigh cheese to determine weight per slice) For 50 servings, use 3 lb 3 oz of cheese: for 100 servings, use 6 lb 5 oz of cheese.

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

Cheese slices may be purchased at different weights. Note the weight per slice, before production.

Miscellaneous Notes: