

Sandwich for a Crowd (789)

(Sandwich for a Crowd MC789)

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

Ingredients	48 Servings		96 Servings		For _____ Servings	Directions
	Weight	Measure	Weight	Measure		
Cheese, cream.....	2 lb		4 lb			<ol style="list-style-type: none"> 1. Combine Worcestershire sauce, cheeses, green onions, and mayonnaise. 2. Slice bread in half lengthwise. Remove center part of bread leaving ½-inch shell. 3. Spread cream cheese mixture on inside of each half of bread loaf. 4. On bottom half, layer slices of roast beef and pickles. 5. On top half, layer the ham. 6. Put the two halves together and press to seal 7. Wrap in plastic and store in refrigerator for approximately 2 hours before serving. 8. Slice on the diagonal to get 8 slices per loaf. CCP: Cover and refrigerate at 41 F or lower until ready for service. 9. Portion 1 slice per serving.
Cheese, 5 blend, shredded..	1 lb		2 lb			
Onions, green, fresh, sliced		3 Cup chopped		1 Qt 2 Cup Chopped		
Mayonnaise, reduced, fat.....		1 Cup		2 Cup		
Worcestershire sauce.....		¼ Cup		½ Cup		
Ham, cooked, smoked, boneless.....	4 lb 8 oz		9 lb			
Beef, roast, cooked.....	4 lb		8 lb			
Bread, French, 16 oz loaf.....		6 16 oz loaf		12 16 oz loaf		
Pickles, dill slices.....		60 slice		120 slices		

Serving: 1 sandwich provides 2 ½ oz meat/meat alternate, 2 servings grain/bread **Yield: 48 servings: 48 sandwiches**
96 servings: 96 sandwiches

Sandwich for a Crowd (Continued)

Nutrients Per Serving:

***Denotes Missing Nutrient Values**

Calories	353		Iron	2.80*	Mg	Protein	23.52	G	Percent ⇒	Protein	26.68%
Cholesterol	56	Mg	Calcium	137.84	Mg	Carbohydrates	33.46	G	Of ⇒	Carbohydrates	37.95%
Sodium	1427	Mg	Vitamin A	89*	RE	Total Fat	14.15	G	Calories ⇒	Total Fat	36.10%
Dietary Fiber	1.80	G	Vitamin C	0.70*	Mg	Saturated Fat	6.80	G	From ⇒	Saturated Fat	17.35%

Production Notes:

Serving Notes:

Purchasing Guide:

Use commodity products when available

Miscellaneous Notes:

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

Pimento Cheese Sandwich (785)

(Pimento Cheese Sandwich MC785)

Meat/Meat Alternate-Grains/Breads

Source: MS Cycles II

Ingredients	50 Servings		100 Servings		For _____ Servings	Directions
	Weight	Measure	Weight	Measure		
American cheese, shredded.	3 lb 4 oz.....	3 Qt 1 Cup.....	6 lb 8 oz.....	1 Gal 2 ½ Qt.....	<ol style="list-style-type: none"> 1. Combine shredded cheese, mayonnaise, and pimento. Mix lightly until well blended. 2. Cover refrigerator until ready to use. <p>CCP: Cover and refrigerate at 41 F or lower until ready for service.</p> <ol style="list-style-type: none"> 3. Portion wit No.12 scoop (1/3 cup) on 1 slice of bread. Top with second slice of bread. Cut each sandwich diagonally in half. Cover. CCP: Place under refrigeration until ready for service. 4. Portion 1 sandwich per serving. CCP: Refrigerate any leftovers at 41° F or lower.
Reduced-fat mayonnaise.....	1 lb.....	2 Cup.....	2 lb.....	1 Qt.....	
Canned pimento.....	6 oz.....	¾ Cup.....	12 oz.....	1 1/2 Cup.....	
White bread.....	100 slices.....	200 slices.....	

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

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

Developed by the Mississippi Department of Education, Office of Child Nutrition Programs

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Pimento Cheese Sandwich (Continued)

Nutrients Per Serving:

*** Denotes Missing Nutrient Values**

Calories	289		Iron										
Cholesterol	32	Mg	Calcium	212.51	Mg	Carbohydrates	27.58	G	Percent ⇒	Protein		14.61%	
Sodium	707	Mg	Vitamin A	70	RE	Total Fat	14.70	G	Of ⇒	Carbohydrates		27.58%	
Dietary Fiber	1.25	G	Vitamin C	2.45	Mg	Saturated Fat	7.24	G	Calories ⇒	Total Fat		45.79%	
									From ⇒	Saturated Fat		22.56%	

Production Notes:

This sandwich may be served in combination with a meat-based soup that provides at least 1 oz meat/meat alternate.

Serving Notes:

Purchasing Guide:

Use commodity products when available

Miscellaneous Notes:

Philly Steak Sandwich (781)

(Philly Steak Sandwich MC781)

Meat/Meat Alternate-Grains/Breads

Source: MS Cycles II

Ingredients	50 Servings		100 Servings		For _____ Servings	Directions
	Weight	Measure	Weight	Measure		
Beef Steak, sliced.....	6 lb 14 oz.....		13 lb 12 oz.....			1. Heat beef steak according to package directions. CCP: Heat product to minimum internal temperature of 140 F or according to package directions.
Peppers, Green.....	1 lb 4 oz.....		2 ½ lb.....			2. Spray pan with pan release. Saute peppers and onion for 5 minutes.
Peppers, Red.....	1 lb 4 oz.....		2 ½ lb.....			
Onions, fresh, yellow.....	1 lb diced.....		2 lb diced.....			
Buns, split top, seed, 6".....		50 bun.....		100 bun.....		3. Place 25 bottom portions of rolls on bun pan, 5 down and 5 across.
Cheese, Swiss, sliced, 5 oz.....	3 lb 2 oz.....		6 ¼ lb.....			4. Portion 2 oz of sliced beef steak and and ½ oz of sliced cheese on roll. Top with ¼ cup of sautéed onions and peppers. Cover with top portion of roll. Cover pan tightly with plastic wrap. Sandwiches may also be individually wrapped. 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
						5. Portion 1 sandwich per serving.

Philly Steak Sandwich (Continued)

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

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

Nutrients Per Serving:

***Denotes Missing Nutrient Values**

Calories	397	Iron	3.10	Mg	Protein	26.91	G	Percent Of	⇒	Protein	27.11%
Cholesterol	24	Mg	225.49	Mg	Carbohydrates	39.10	G	⇒	⇒	Carbohydrates	39.40%
Sodium	1011	Mg	132	RE	Total Fat	16.48	G	Calories	⇒	Total Fat	37.36%
Dietary Fiber	3.84	G	32.25	Mg	Saturated Fat	7.75	G	From	⇒	Saturated Fat	17.58%

Production Notes:

Serving Notes:

Purchasing Guide:

Use commodity products when available

Miscellaneous Notes:

Philly Steak on Texas Toast (782)

(Philly Steak on Texas Toast MC782)

Meat/Meat Alternate-Grains/Breads

Source: MS Cycles II

Ingredients	50 Servings		100 Servings		For _____ Servings	Directions
	Weight	Measure	Weight	Measure		
Beef Steak, sliced.....	4 lb 14 oz.....		9 lb 12 oz.....			1. Heat beef steak according to package directions. CCP: Heat product to minimum temperature of 140 F.
Peppers, swt, Green..... Peppers, swt, Red..... Onions, fresh, yellow.....	1 lb 4 oz..... 1 lb 4 oz..... 1 lb diced.....		2 ½ lb..... 2 ½ lb..... 2 lb diced.....			2. Spray pan with pan release. Saute peppers and onion for 5 minutes.
Bread, white, thick slice.....		100 slice.....		200 slice.....		3. Spray pan with pan release. Place 24 slices of bread on bun pan, 6 down and 4 across.
Cheese, Swiss, slice, ½ oz..	3 lb 2 oz.....		6 ¼ lb.....			4. Portion ½ oz of sliced cheese on bread, top with 1 ½ of sliced beef steak. Top with ¼ cup sautéed onions and peppers. Place ½ ounce of cheese on top. Place bread on top. Spray with pan release. 5. Toast at 375 F until lightly brown. CCP: Heat product to minimum internal temperature of 155 F or according to package directions.
						6. Portion 1 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

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Philly Steak on Texas Toast (Continued)

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

Nutrients Per Serving:

* Denotes Missing Nutrient Values

Calories	415		Iron	2.87	Mg	Protein	23.22	G	Percent Of	⇒	Protein	22.38%
Cholesterol	24	Mg	Calcium	251.83	Mg	Carbohydrates	49.73	G	⇒	⇒	Carbohydrates	47.93%
Sodium	1054	Mg	Vitamin A	132	RE	Total Fat	14.09	G	Calories	⇒	Total Fat	30.55%
Dietary Fiber	2.68	G	Vitamin C	32.25	Mg	Saturated Fat	6.93	G	From	⇒	Saturated Fat	15.03%

Production Notes:

Serving Notes:

Purchasing Guide:

Use commodity products when available

Miscellaneous Notes:

Monte Cristo Sandwich (779)

(Monte Cristo Sandwich MC779)

Meat/Meat Alternate-Grains/Breads

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.....		1. Spread 1 side of 2 slices of bread with ½ teaspoon of mustard each (optional).
Mustard, yellow prepared.....	8 oz.....	1 Cup.....	16 oz.....	2 cups.....		
Harm, pre-sliced.....	5 lb.....	50 1-oz slice.....	10 lb.....	100 1 oz slice.....		2. Top 1 slice with 1 oz harm and 1 oz cheese, then cover with second slice of bread, mustard-side down. If holding before final preparation, cover and refrigerate.
Cheese, swiss, sliced, 5 oz.....	3 lb 4 oz.....	100 ½ oz slice.....	6 lb 8 oz.....	200 ½ oz slice.....		
Eggs, fresh, large, 50 G.....		30 egg.....		60 egg.....		3. Crack eggs in a large bowl.
Milk 2% lowfat.....	8 oz.....	1 Cup.....	16 oz.....	2 Cup.....		4. Add milk and salt to eggs. Whisk together until well blended. Cover and store in refrigerator until ready to prepare sandwiches.
Salt, Table.....		½ Tsp.....		1 Tsp.....		
Pan Release, vegetable oil.....	1 oz.....		2 oz.....			5. SANDWICH COOKING METHODS: A. To Bake: 1. Spray sheet pan (18"x26"x1") with food release spray, place in a preheated convection oven (350° F) for 5 minutes. (Preheated pan allows for bottom of sandwich to brown. 2. Remove all ingredients from refrigerator. Dip each sandwich in the batter and place on preheated sheet pan. (Do not soak the sandwiches in the egg wash or they will become soggy). 3. Cook for 8 minutes. Remove and transfer steamtable pans (12"x20"x 2 ½"). OR B. To Grill: 1. Spray with food release, preheat to 350 F. for about 10 minutes.

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Country Fried Steak Sandwich (746)

(Country Fried Steak Sandwich, MC746)

Meat/Meat Alternate—Grains/Breads

Source: MS Cycles II

Ingredients	50 Servings		100 Servings		For _____ Servings	Directions
	Weight	Measure	Weight	Measure		
Beef Steak, broiled.....		50 steak.....		100 steak.....		STEAK PATTIES: 1. Place frozen beef steak patties on sheet pan (18" x 26") sheet pans with pan liners. 2. Bake patties according to package directions. Overcooking will cause patties to be dry. 3. Cover pan with aluminum foil. Cut holes in foil and place in warmer until ready for service. CCP: Heat product to minimum temperature of 140 F.
Buns, hamburger, plain.....		50 buns.....		100 buns.....		4. Open buns and place cooked beef patties in buns. Replace bun tops. Place burgers in steamtable pans (12"x20"x2 1/2") lined with pan liners. 5. Cover with aluminum foil. Cut holes in foil and place in warmer until ready for service.
Trimnings for Sandwiches.....		50 servings.....		100 servings.....		TRIMMINGS: 6. Wash lettuce thoroughly, separate leaves and dry thoroughly. Another option is to use shredded lettuce. 7. Wash, core, and thinly slice tomatoes (8 slices/tomato). 8. Place lettuce, 1 tomato slice, and 2 pickle slices on the side. CCP: Hold and maintain product at a maximum temperature of 41° F. 9. Portion 1 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

Country Fried Steak Sandwich (Continued)

Serving: 1 sandwich with trimmings provides 2 oz meat/meat alternate and 2 grains/breads.

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

Nutrients Per Serving:

* Denotes Missing Nutrient Values

Calories	519	Iron	3.88	Mg	Protein	18.43	G	Percent ⇒	Protein	14.20%
Cholesterol	44	Mg	86.61	Mg	Carbohydrates	43.79	G	Of ⇒	Carbohydrates	33.73%
Sodium	1126	Mg	18	RE	Total Fat	29.06	G	Calories ⇒	Total Fat	50.37%
Dietary Fiber	2.22	G	4.71	Mg	Saturated Fat	9.21	G	From ⇒	Saturated Fat	15.97%

Production Notes:

Serving Notes:

Purchasing Guide:

Use commodity products when available

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.

American Sub Sandwich (700)

(American Sub Sandwich MS 700)

Meat/Meat Alternate-Grains/Breads

Source: MS Cycles II

Ingredients	50 Servings		100 Servings		For _____ Servings	Directions
	Weight	Measure	Weight	Measure		
Buns, split top, seed, 6".....		50 buns.....		100 buns.....		Sandwich assembly: 1. Place 25 bottom portions of rolls on bun pan, 5 down and 5 across. 2. Shave precooked meats (Set dial on "1" to obtain a wafer-thin slice). 3. Weigh ¾ oz of roast beef and ¾ oz of turkey (for a total of 1 ½ oz of meat mixture) to determine size of individual servings. 4. Portion ¾ oz of roast beef and ¾ oz of turkey (1 ½ oz meat mixture) and ½ oz of sliced cheese on top of each bottom portion of roll on bun pan. 5. Top with remaining portion of roll. 6. Cover pan tightly with plastic wrap to maintain freshness. CCP: Cover and refrigerate at 41 F or lower until ready for ?. Alternate instructions: Sandwiches may be individually wrapped in plastic wrap.
Roast beef, cooked.....	2 lb 6 oz.....		4 lb 12 oz.....			
Turkey breast, smoked, whole.....	2 lb 6 oz.....		4 lb 12 oz.....			
Cheese, American process, slice.....	1 lb 9 oz.....	50 ½ oz slices	3 lb 2 oz.....	100 ½ oz slices		
Lettuce, tomato, & pickle.....		50 serving.....		100 serving.....		

Assorted Sandwiches Combo(701)

(Assorted Sandwich, Combo MC701)

Category: Sandwich Combo

Source:Mississippi Cycles II

Ingredients	48 Servings		100 Servings		For _____ Servings	Directions
	Weight	Measure	Weight	Measure		
Peanut Butter & Jelly Sandwich MC 779.....		12 sandwich..		24 sandwich.....		1. Prepare sandwiches according to recipes. Follow CCP for each recipe.
Pimento Cheese Sandwich MC785.....		12 sandwich.....		12 sandwich.....		
Grilled Cheese Sandwich MC760.....		12 sandwich.....		24 sandwich.....		
Peanut Butter & Jelly Sandwich, No Crust, MC781		12 sandwich.....		24 sandwich.....		

Serving: 1 Sandwich provides 1 oz. meat/meat alternate and 2 servings grain/breads

Yield: 48 servings: 48 servings soup and 48 sandwiches
96 servings: 96 portions soup and 96 sandwiches

Nutrients Per Serving:

*Denotes Missing Nutrient Values

Calories	314	Iron	1.81	Mg	Protein	11.22	G	Percent ⇒	Protein	14.27%	
Cholesterol	15	Mg	Calcium	139.15	Mg	Carbohydrates	33.12	G	Of ⇒	Carbohydrates	42.14%
Sodium	546	Mg	Vitamin A	43	RE	Total Fat	15.74	G	Calories ⇒	Total Fat	45.07%
Dietary Fiber	1.99	G	Vitamin C	0.66	Mg	Saturated Fat	5.26	G	From ⇒	Saturated Fat	15.05%

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Recipe Name (Continued)

Production Notes:

Serving Notes:

Purchasing Guide:

Use commodity products when available

Miscellaneous Notes:
