

# **Cookbook for Calhoun County Youth Center**

**Created by HPS Menu Planner**

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# Bacon Cheeseburger

|                      |                             |                       |                  |
|----------------------|-----------------------------|-----------------------|------------------|
| <b>Servings:</b>     | 40.000                      | <b>Category:</b>      | Entree           |
| <b>Serving Size:</b> | 1.00 Each                   | <b>HACCP Process:</b> | Same Day Service |
| <b>Meal Type:</b>    | Lunch                       | <b>Recipe ID:</b>     | R-56192          |
| <b>School:</b>       | Calhoun County Youth Center |                       |                  |

## Ingredients

| Description                | Measurement | Prep Instructions  | DistPart # |
|----------------------------|-------------|--|------------|
| BEEF PTY SEAS              | 40 Each     |  | 114600     |
| BUN HAMB SLCD 4"           | 40 Each     | THAW<br>Simply thaw and serve. If desired, can be toasted, baked, and or microwaved. | 763233     |
| CHEESE AMER YEL 160CT SLCD | 40 Slice    |  | 271411     |
| BACON L/O 14-18CT CC FZ    | 40 Slice    |  | 326283     |

## Preparation Instructions

1. Place hamburger patties on a parchment-lined sheet pan. Bake at 350°F for approximately 40 minutes or until cooked through.

CCP: Must reach internal temperature of 165°F for 15 seconds.

2. Add American cheese to hamburger patties and return to oven for 5 minutes until melted.

CCP: Hot hold at 135°F or higher.

4. To assemble: Place patty with one piece bacon and melted cheese on each bun and serve.