## Hamburger

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Serving	<b>HACCP Process:</b>	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-44219
School:	Walton-Verona Elementary		

### **Ingredients**

Description	Measurement	Prep Instructions	DistPart #
4" Wg Rich Hamburger Bun	1 bun	BAKE Toast if desired	3474
Don Lee Charbroiled Beef Patty	1 Each	CONVECTION 3. Bake a. 3.0 oz Backyard Griller 12-14 minutes (until grease is bubbling on top) i. MAXIMUM TEMPERATURE 145 DEGREES	93003

# Preparation Instructions Don Lee Farms

Backyard Griller Handling and Preparation Instructions

- 1. Pan burgers from frozen state on a standard baking pan (pan liners are optional)
- 2. Bake in preheated oven (convection or Combi at 350 Degrees
- 3. Bake
- a. 3.0 oz Backyard Griller 12-14 minutes (until grease is bubbling on top)
- i. MAXIMUM TEMPERATURE 145 DEGREES
- b. 2.25 oz Backyard Griller 10-12 minutes (until grease is bubbling on top)
- i. MAXIMUM TEMPERATURE 145 DEGREES
- 4. Remove from oven
- a. DO NOT PLACE IN STEAM TABLE PAN
- b. DO NOT COVER
- c. DO NOT ADD ANY LIQUID OF ANY KIND
- Immediately begin to bun and wrap sandwiches in foils wrap and place in warmer
- 6. Best to make burger sandwiches immediately from the oven.
- a. Place on bun wrap in foil wrap the place in steam table pan and into warmer
- 7. Cook and wrap as many sandwiches as you as possible without letting them cool or lose the grease on the burgers.

The foil wrapped burger will hold in the warmer up to 4 -5 hours if the warmer is set at 160 degrees.

Hold hot foods at 135 °F or above

#### **Meal Components (SLE)**

Amount Per Serving

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Meat	2.500	
Grain	2.000	
Fruit	0.000	
GreenVeg	0.000	
RedVeg	0.000	
OtherVeg	0.000	
Legumes	0.000	
Starch	0.000	

#### **Nutrition Facts**

Servings Per Recipe: 1.00 Serving Size: 1.00 Serving

Amount Per Serving					
Calories		347.00			
Fat		17.60g			
SaturatedFat		6.40g			
Trans Fat		0.00g			
Cholesterol		63.00mg			
Sodium		481.00mg			
Carbohydrates		25.00g			
Fiber		2.30g			
Sugar		3.00g			
Protein		20.60g			
Vitamin A	0.00IU	Vitamin C	0.00mg		
Calcium	6.00mg	Iron	9.60mg		

<sup>\*</sup>All reporting of TransFat is for information only, and is not used for evaluation purposes

#### **Nutrition - Per 100g**

No 100g Conversion Available

<sup>\*\*</sup>One or more nutritional components are missing from at least one item on this recipe.