

Build your Own Burger Bar

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-46242

Ingredients

Description	Measurement	Prep Instructions	DistPart #
Hamburger	1 Serving	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 5. 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	R-44219
PEPPERS BAN RING MILD	1 Ounce		466220
RELISH SWT PICKLE	1 2TBSP		517186
PICKLE DILL CHP HAMB	1 Ounce		156191
ONION RING BATRD 3/8IN	1 Each	BAKE PREHEAT OVEN TO 475°F. PLACE FROZEN PRODUCT IN A SINGLE LAYER ON A SHEET PAN AND BAKE FOR 4-3 4 MINUTES ON EACH SIDE. CONVECTION PREHEAT OVEN TO 475°F. PLACE FROZEN PRODUCT IN A SINGLE LAYER ON A SHEET PAN AND BAKE FOR 3-1 2 MINUTES ON EACH SIDE. DEEP_FRY FRY FROZEN PRODUCT AT 350°F FOR 2 TO 2-1 2 MINUTES.	267100
LETTUCE SHRD TACO 1/8CUT	1/4 Cup		242489
TOMATO 5X6 XL	1 Slice		206032
CHEESE AMER YEL 160CT SLCD	1 Slice		271411

Preparation Instructions

No Preparation Instructions available.

Meal Components (SLE)

Amount Per Serving

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	454.86
Fat	23.79g
SaturatedFat	9.16g
Trans Fat	0.00g
Cholesterol	75.50mg
Sodium	1639.90mg
Carbohydrates	35.60g
Fiber	3.77g
Sugar	6.81g
Protein	23.70g
Vitamin A 93.71IU	Vitamin C 1.54mg
Calcium 100.46mg	Iron 10.06mg

*All reporting of TransFat is for information only, and is not used for evaluation purposes

**One or more nutritional components are missing from at least one item on this recipe.

Nutrition - Per 100g

No 100g Conversion Available