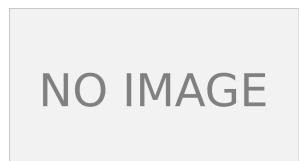
Hamburger



Servings:	1.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	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

- 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.

 \bullet Hold hot foods at 135 $^{\circ}\text{F}$ or above

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		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	

*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