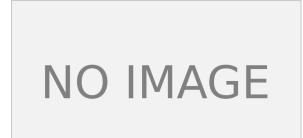
Bacon Cheeseburger



Servings:	144.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-15842
School:	ANDERSON COUNTY HIGH		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
BEEF PTY CKD LO SOD FLAMEBR 144- 2.25Z	144 Each	GRILL Flat grill: from frozen at 375 degree f (medium-high) for 10-12 minutes (5-6 minutes per side). From thawed at 375 degree f for 6 minutes (3 minutes per side).conventional oven: frozen at 375 degree f for 15-18 minutes. Thawed at 375 degreef for 10-12 minutes. Convection oven: frozen at 350 degree f for 9- 11 minutes. Thawed at 350 degree f for 5-7 minutes. Microwave: from frozen place on microwave safe plate. Cover with paper towel and heat on high 60-70 seconds. From thawedplace on microwave safe plate. Cover with paper towel and heat on high 40-45 seconds.	226851
Hamburger Bun Whole Grain	144 Each		3447
CHEESE AMER YEL 160CT SLCD	1 Slice		271411
BACON CKD RND WHOLE MUSCLE 2-96CT GFS	1 Slice		365620

Preparation Instructions

Pan burgers according to how you do at your school. If you bake it will be at 375 for 10-12 mins or you reach temp of 165 degrees. If you steam, should be 10-15 mins or until 165 degrees.

Bake bacon at 375 for 3-4 mins

Pan buns then place burger , bacon, cheese in that order on each bun.

Meal Components (SLE)

Amount Per Serving	、 ,
Meat	2.003
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: 144.00 Serving Size: 1.00 Each

Amount Per Serving				
Calories	290.59			
Fat	10.05g			
SaturatedFat	3.52g			
Trans Fat*	0.00g			
Cholesterol	40.12mg			
Sodium	287.61mg			
Carbohydrates	32.01g			
Fiber	3.00g			
Sugar	4.00g			
Protein	19.03g			
Vitamin A 0.00IU	Vitamin C 0.00mg			
Calcium 20.45mg	Iron 10.00mg			

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

Nutrition - Per 100g

No 100g Conversion Available