

Cheeseburger



Servings:	1.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-44177

Ingredients

Description	Measurement	Prep Instructions	DistPart #
CHEESE AMER 160CT SLCD	1 Slice	READY_TO_EAT Pre-sliced Use Cold or Melted	150260
4" Wg Rich Hamburger Bun	1 bun		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.
- CCP Hold hot foods at 135 °F or above

Meal Components (SLE)

Amount Per Serving	
Meat	3.000
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		402.00	
Fat		22.10g	
SaturatedFat		8.90g	
Trans Fat*		0.00g	
Cholesterol		75.50mg	
Sodium		706.00mg	
Carbohydrates		26.00g	
Fiber		2.30g	
Sugar		3.50g	
Protein		23.60g	
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	87.50mg	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