Hamburger

NO IMAGE

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		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.

• CCPHold hot foods at 135 °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				

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Servings Per Recipe: 1.00 Serving Size: 1.00 Serving

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Amount Per Serving							
Calo	ries	347.00					
Fa	ıt	17.60g					
Saturat	edFat	6.40g					
Trans	Fat*	0.00g					
Choles	sterol	63.00mg					
Sodi	um	481.00mg					
Carbohy	/drates	25.00g					
Fib	er	2.30g					
Sug	jar	3.00g					
Prot	ein	20.60g					
Vitamin A	0.00IU	Vitamin C	0.00mg				
Calcium	6.00mg	Iron	9.60mg				
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^{*}All reporting of TransFat is for information only, and is not used for evaluation purposes

Nutrition - Per 100g

No 100g Conversion Available

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