

# Build your Own Burger Bar



<b>Servings:</b>	1.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	1.00 Serving	<b>HACCP Process:</b>	Same Day Service
<b>Meal Type:</b>	Lunch	<b>Recipe ID:</b>	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. • CCPHold 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 3/8"	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

Description	Measurement	Prep Instructions	DistPart #
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

Amount Per Serving

<b>Meat/Meat Alternate</b>	2.500
<b>Grain</b>	2.000
<b>Fruit</b>	0.000
<b>DarkGreen</b>	0.000
<b>Red/Orange</b>	0.000
<b>OtherVeg</b>	0.000
<b>Beans, Peas, and Lentils</b>	0.000
<b>Starchy</b>	0.000

### Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Serving

Amount Per Serving	
<b>Calories</b>	460.04
<b>Fat</b>	23.79g
<b>Saturated Fat</b>	9.16g
<b>Trans Fat</b>	0.00g
<b>Cholesterol</b>	75.50mg
<b>Sodium</b>	1349.90mg
<b>Carbohydrates</b>	36.64g
<b>Fiber</b>	2.81g
<b>Total Sugar</b>	7.81g
<b>Added Sugar</b>	2.33g
<b>Protein</b>	24.70g
<b>Vitamin A</b> 93.71mcg RAE	<b>Vitamin C</b> 1.54mg
<b>Calcium</b> 211.17mg	<b>Iron</b> 4.11mg

## Nutrition - Per 100g

<b>Calories</b>	811.35
<b>Fat</b>	41.96g
<b>Saturated Fat</b>	16.15g
<b>Trans Fat</b>	0.00g
<b>Cholesterol</b>	133.16mg
<b>Sodium</b>	2380.77mg
<b>Carbohydrates</b>	64.62g
<b>Fiber</b>	4.95g
<b>Total Sugar</b>	13.78g
<b>Added Sugar</b>	4.12g
<b>Protein</b>	43.56g
<b>Vitamin A</b> 165.28mcg RAE	<b>Vitamin C</b> 2.72mg
<b>Calcium</b> 372.44mg	<b>Iron</b> 7.26mg