

# Grilled Ham & Cheese Sandwich

<b>Servings:</b>	100.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	1.00 Each	<b>HACCP Process:</b>	Complex Food Prep
<b>Meal Type:</b>	Lunch	<b>Recipe ID:</b>	R-58709
<b>School:</b>	Concord Community Elementary Schools		

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
BUTTER PRINT UNSLTD GRD AA	1 1/2 Cup		299405
BREAD WGRAIN WHT 16-22Z GCHC	200 slices		266547
CHEESE, AMERICAN BLENDED, YELLOW, SKIM, SLICED	200 Slice	USDA Brown Box Commodity---If not available use GFS#499789	100036
TURKEY HAM SLCD	153 Ounce	Thaw---Weight---300 slices or approximately 9 1/2 pounds	556121

## Preparation Instructions

Thaw ham 1-2 ahead of time under refrigeration.

1. Brush approximately ½ oz (1 Tbsp) margarine or butter on each sheet pan (18" x 26" x 1"). For 100 servings, use 5 pans. Reserve the remaining butter for step 5
2. Place 20 slices of bread on each sheet pan, 4 across and 5 down.
3. Top each slice of bread with 2 slices (1 oz) of cheese and 3 slices (1.53 oz) of ham.
4. Cover with remaining bread slices.
5. Brush tops of sandwiches with remaining margarine or butter, approximately 1 ½ oz (3 Tbsp) per pan.
6. Bake until lightly browned: Conventional oven: 400° F for 15-20 minutes Convection oven: 350° F for 10-15 minutes DO NOT OVERBAKE

CCP: Heat to 140° F or higher.

CCP: Hold for hot service at 135° F or higher. If desired, cut each sandwich diagonally in half.

## Meal Components

Amount Per Serving

<b>Meat/Meat Alternate</b>	2.000
<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: 100.00

Serving Size: 1.00 Each

Amount Per Serving	
<b>Calories</b>	314.00
<b>Fat</b>	12.14g
<b>Saturated Fat</b>	5.43g
<b>Trans Fat</b>	0.00g
<b>Cholesterol</b>	52.20mg
<b>Sodium</b>	790.00mg
<b>Carbohydrates</b>	34.00g
<b>Fiber</b>	4.00g
<b>Total Sugar</b>	5.00g
<b>Added Sugar</b>	4.00g
<b>Protein</b>	19.00g
<b>Vitamin A</b> 0.00mcg RAE	<b>Vitamin C</b> 0.00mg
<b>Calcium</b> 60.72mg	<b>Iron</b> 2.36mg

## Nutrition - Per 100g

<b>Calories</b>	724.00
<b>Fat</b>	27.99g
<b>Saturated Fat</b>	12.52g
<b>Trans Fat</b>	0.00g
<b>Cholesterol</b>	120.36mg
<b>Sodium</b>	1821.54mg
<b>Carbohydrates</b>	78.40g
<b>Fiber</b>	9.22g
<b>Total Sugar</b>	11.53g
<b>Added Sugar</b>	9.22g
<b>Protein</b>	43.81g
<b>Vitamin A</b> 0.00mcg RAE	<b>Vitamin C</b> 0.00mg
<b>Calcium</b> 140.00mg	<b>Iron</b> 5.44mg