

Banana-Peanut Butter Sandwich

Meat-Grains/Breads

Sandwiches

F-03A

Ingredients	25 Servings		50 Servings		Directions
	Weight	Measure	Weight	Measure	
Lowfat milk		1 cup		2 cups	1. In a bowl, whisk together the milk, orange juice, eggs, sugar, salt, and vanilla. Whisk until smooth.
Orange juice		3 Tbsp		1/4 cup 2 Tbsp	
Fresh large eggs OR		8 each		16 each	
Frozen whole eggs, thawed	1 lb	2 cups	2 lb	1 qt	
Sugar		3 Tbsp		1/4 cup 2 Tbsp	
Salt		1/2 tsp		1 tsp	
Vanilla		2 tsp		1 Tbsp 1 tsp	
Honey	1 oz		2 oz		2. In a mixing bowl, combine honey and peanut butter. Mix until smooth. Slice peeled bananas in half lengthwise and crosswise. Place 1 oz of bananas and 1/2 oz (1 Tbsp) of peanut butter on each slice of bread.
Peanut butter	12 oz		1 lb 8 oz		
Bananas, peeled	1 lb 8 oz		3 lb		
White bread, 1-oz slices		35 slices		50 slices	3. Dip sandwiches in orange juice mixture to coat both sides. 4. Place 6 sandwiches on each lightly greased half-sheet pan (18" x 13" x 1"). 5. To Bake: Conventional Oven: 400 degrees F, 15 to 20 minutes Convection Oven: 325 degrees F, 15 to 20 minutes Bake until lightly browned.
					CCP Heat to 155 degrees F or higher for at least 15 seconds.
					6. Cut each sandwich in half. CCP Hold for hot service at 140 degrees F or higher.