

Toasted Cheese Sandwich

Meat Alternate-Grains/Breads

Sandwiches

F-13

Ingredients	25 Servings		50 Servings		Directions
	Weight	Measure	Weight	Measure	
Butter or margarine, melted		1/4 cup 2 Tbsp	6 oz	3/4 cup	1. Brush approximately 1/2 oz (1 Tbsp) butter or margarine on each sheet pan (18" x 26" x 1"). For 25 servings, use 1 1/2 sheet pans. For 50 servings, use 3 sheet pans.
*Bread		50 slices		100 slices	2. Place 20 slices of bread on each sheet pan, 5 down and 4 across.
Processed American cheese, sliced	3 lb 2 oz	25 slices (2 oz each)	6 lb 4 oz	50 slices (2 oz each)	3. Top each slice of bread with 1 slice (2 oz) of cheese.
					4. Cover with remaining bread slices.
					5. Brush tops of sandwiches with remaining butter or margarine, approximately 1 1/2 oz (3 Tbsp) per pan.
					6. To Bake: Conventional Oven: 400 degrees F, 15 to 20 minutes Convection Oven: 350 degrees F, 10 to 15 minutes Bake until lightly browned. DO NOT OVERBAKE.
					7. If desired, cut each sandwich diagonally in half. Serve immediately.
					CCP Hold for hot service at 140 degrees F or higher.
*See Marketing Guide					

Marketing Guide		
Food as Purchased	For 25 Svgs	For 50 Svgs
Bread, sliced	1 5/8 sandwich loaves (2 lb each)	3 1/4 sandwich loaves (2 lb each)

SERVING:	YIELD:	VOLUME:
1 sandwich provides 2 oz of cheese and 2 slices of bread	25 Servings: 25 sandwiches	25 Servings:
	50 Servings: 50 sandwiches	50 Servings:

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Nutrients Per Serving

Calories	374	Saturated Fat	13.2 g	Iron	1.8 mg
Protein	17 g	Cholesterol	62 mg	Calcium	404 mg
Carbohydrate	27 g	Vitamin A	189 RE/787 IU	Sodium	1114 mg
Total Fat	22.2 g	Vitamin C	0 mg	Dietary Fiber	1 g