

Grilled Sandwich

Meat-Grains/Breads

Sandwiches

F-03

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	
Turkey ham slices	1 lb 9 oz		3 lb 2 oz		2. Place 2 oz of turkey ham on a slice of bread. Cover with a second bread slice. Continue until all ham and bread slices have been used.
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.

SERVING:	YIELD:	VOLUME:
1/2 sandwich provides 3/4 oz of cooked lean meat and the equivalent of 1 slice of bread	25 Servings: 3 lb 13 oz 50 Servings: 7 lb 10 oz	25 Servings: 50 Servings:

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Nutrients Per Serving

Calories	145	Saturated Fat	1.3 g	Iron	1.8 mg
Protein	10 g	Cholesterol	94 mg	Calcium	52 mg
Carbohydrate	16 g	Vitamin A	41 RE/137 IU	Sodium	497 mg
Total Fat	4.3 g	Vitamin C	1 mg	Dietary Fiber	1 g