

# Toasted Turkey Ham and Cheese Sandwich

Meat/Meat Alternate-Grains/Breads

Sandwiches

F-07A

| Ingredients  | 50 Servings |                         | 100 Servings |                          | Directions  |
|--|-------------|-------------------------|--------------|--------------------------|---|
|  | Weight      | Measure                 | Weight       | Measure                  |   |
| Margarine or butter, melted                            | 6 oz        | ¾ cup                   | 12 oz        | 1 ½ cups                 | 1. Brush approximately ½ oz (1 Tbsp) margarine or butter on each sheet pan (18" x 26" x 1"). For 50 servings, use 3 pans. For 100 servings, use 5 pans. Reserve the remaining margarine or butter for step 5. |
| *Enriched bread (0.9 oz per slice)                     | 5 lb 10 oz  | 100 slices              | 11 lb 4 oz   | 200 slices               | 2. Place 20 slices of bread on each sheet pan, 4 across and 5 down. For 50 servings, one pan will have only 10 slices.  |
| Cheese blend of American and skim milk cheeses, sliced | 3 lb 2 oz   | 50 slices (1 oz each)   | 6 lb 4 oz    | 100 slices (1 oz each)   | 3. Top each slice of bread with 1 slice (1 oz) of cheese and 1 slice (1 ¾ oz) of turkey ham.  |
| Cooked turkey ham, sliced (15% water added)            | 5 lb 8 oz   | 50 slices (1 ¾ oz each) | 11 lb        | 100 slices (1 ¾ oz each) |   |
|  |             |                         |              |                          | 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:<br>Conventional oven: 400° F for 15-20 minutes<br>Convection oven: 350° F for 10-15 minutes<br>DO NOT OVERBAKE.<br><br>CCP: Heat to 135° F or higher.                          |
|  |             |                         |              |                          | 7. CCP: Hold for hot service at 135° F or higher.<br><br>If desired, cut each sandwich diagonally in half.  |

Comments:

\*See Marketing Guide.

## Marketing Guide for Selected Items

| Food as Purchased for | 50 Servings                     | 100 Servings                    |
|-----------------------|---------------------------------|---------------------------------|
| Bread, sliced         | 3 ¼ sandwich loaves (2 lb each) | 6 ½ sandwich loaves (2 lb each) |

# Toasted Turkey Ham and Cheese Sandwich

Meat/Meat Alternate-Grains/Breads

Sandwiches

F-07A

| SERVING:   | YIELD:                                 | VOLUME:                             |
|--|--|-------------------------------------|
| 1 sandwich provides 2 oz equivalent meat/meat alternate and 2 servings of grains/breads. | <b>50 Servings:</b> about 13 lb 7 oz   | <b>50 Servings:</b> 50 sandwiches   |
|  | <b>100 Servings:</b> about 26 lb 14 oz | <b>100 Servings:</b> 100 sandwiches |

Edited 2004

| Nutrients Per Serving |         |                      |        |                      |         |
|-----------------------|---------|----------------------|--------|----------------------|---------|
| <b>Calories</b>       | 319     | <b>Saturated Fat</b> | 4.48 g | <b>Iron</b>          | 2.39 mg |
| <b>Protein</b>        | 20.27 g | <b>Cholesterol</b>   | 48 mg  | <b>Calcium</b>       | 272 mg  |
| <b>Carbohydrate</b>   | 34.42 g | <b>Vitamin A</b>     | 408 IU | <b>Sodium</b>        | 1231 mg |
| <b>Total Fat</b>      | 11.00 g | <b>Vitamin C</b>     | 0.0 mg | <b>Dietary Fiber</b> | 1.4 g   |
|                       |         |                      |        |                      |         |