

# Toasted Cheese Sandwich

Meat/Meat Alternate-Grains/Breads

Sandwiches

F-07

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	6 lb 4 oz	100 slices (1 oz each)	12 lb 8 oz	200 slices (1 oz each)	3. Top each slice of bread with 2 slices (2 oz) of cheese.
					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
					7. CCP: Hold for hot service at 135° F or higher.  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)

SERVING:	YIELD:	VOLUME:
1 sandwich provides 2 oz equivalent meat/meat alternate and 2 servings of grains/breads.	<b>50 Servings:</b> about 11 lb 14 oz	<b>50 Servings:</b> 50 sandwiches
	<b>100 Servings:</b> about 23 lb 12 oz	<b>100 Servings:</b> 100 sandwiches

Edited 2004

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Nutrients Per Serving					
Calories	229	Saturated Fat	6.68 g	Iron	0.73 mg
Protein	16.01 g	Cholesterol	30 mg	Calcium	427 mg
Carbohydrate	16.00 g	Vitamin A	641 IU	Sodium	982 mg
Total Fat	11.62 g	Vitamin C	0.0 mg	Dietary Fiber	0.6 g