

Toasted Cheese Sandwich

Meal Components: Grains, Meat / Meat Alternate

Sandwiches, F-07

Ingredients	50 Servings		100 Servings		Directions
	Weight	Measure	Weight	Measure	
Margarine or butter, melted	6 oz	3/4 cup	12 oz	1 1/2 cups	<ol style="list-style-type: none"> 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 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. 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°
*Enriched bread (0.9 oz per slice)	5 lb 10 oz	100 slices	11 lb 4 oz	200 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)	

7. CCP: Hold for hot service at 135° F or higher.
 If desired, cut each sandwich diagonally in half.

Notes
Comments: *See Marketing Guide.

Marketing Guide		
Food as Purchased for	50 Servings	50 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 alternate and 1 3/4 oz equivalent grains.	50 Servings: about 11 lb 14 oz	50 Servings: 50 sandwiches
	100 Servings: about 23 lb 12 oz	100 Servings: 100 sandwiches

Nutrients Per Serving

Calories	314	Saturated Fat	7 g	Iron	2 mg
Protein	19 g	Cholesterol	31 mg	Calcium	462 mg
Carbohydrate	32 g	Vitamin A	642 IU	Sodium	820 mg
Total Fat	13 g	Vitamin C		Dietary Fiber	1 g