

Chopped Cheese Sandwich (NYS F2S)



Yield:
of Servings:
Portion Size:
Serving Utensil:
Credits:

Recipe Details	
100.00	Sandwiches
100	
1 sandwich	
Tongs	
Grain-2 oz	
M/MA-3 oz	
Veg/Dark Green-1/8 cup	
Veg/Red Orange-1/4 cup	
Veg/Other-3/8 cup	
HACCP Level	
2-Same Day Service	

Allergens
Wheat
Milk
Soy

Notes	
NYS Ingredients Ground Beef Onion Cheddar Cheese Lettuce Source NYS Ingredients	Critical Control Points CCP#5- Heat to 165°F or higher for at least 15 seconds CCP#6- Hold for hot service at 140°F or higher

Ingredient	NYS Ingredients	Quantity	Unit	Procedure
OIL, CANOLA		2.50	cup	ADVANCE PREP: 1. DRY KIT: Gather and measure spices and salt; set aside. 2. CUT ONION/JALAPENO: Peel and dice onion and dice drained jalapenos and set aside. 3. PREP LETTUCE: Wash and shred the lettuce by cutting the head in half vertically from the stem to the top, then lay each head down flat and slice horizontally across the head of lettuce as thinly as possible until you reach the stem. 4. PREP TOMATO: Wash and cut tomatoes in half vertically (from stem to bottom), then lay flat and cut thin slices horizontally to keep the tomato as intact as possible; set aside. BEEF: 1. COOK BEEF: In a kettle or tilt skillet over medium to high heat, brown the ground beef. Cook the ground beef until it reaches 165°F (CCP#5). Be sure to break all of the larger clumps of beef so no pink remains. 2. DRAIN BEEF: Once browned, transfer the cooked beef to a perforated pan to drain the excess fat. Set the drained beef aside, and return the reserved beef fat to the kettle or tilt skillet. 3. COOK VEG: Over medium heat add diced jalapeno and onion to the beef fat and cook vegetables until they are lightly caramelized and brown. Be sure to scrape the bottom of the pan for any bits left from cooking the beef. 4. TOAST SPICES: Add spices to the vegetables and toast for 2-3 minutes, stirring constantly to avoid burning 5. MIX: Once spices are toasted, add cooked ground beef back to the pan and stir until all ingredients are fully combined. Turn off the heat and add in both cheeses and stir until all the cheese is melted into the meat. Fold the soy sauce in. 6. HOLD: Transfer meat filling to metal hotel pans. Serve immediately or hold covered at or above 140°F (CCP#5) for service. TO ASSEMBLE: 1. SETUP BOATS: Line sheet trays with 1# boats and place the bread portion open inside. 2. ADD FILLING: Shingle 3 halves of sliced tomatoes on the bread and add a 3.25 fluid-ounce portion of beef filling. 3. HOLD: Return the assembled sandwiches to the warmer and hold at or above 140°F(CCP#5) until service. 4. SERVE: During service, top with 1/2 cup of shredded lettuce. Serve with mayo, hot sauce, and ketchup on the side.
BEEF, GROUND, 85/15, (NYS)	*	25.00	#	
SALT, IODIZED (VOLUME)		2	tbsp	
GARLIC, POWDER (VOLUME)		0.50	cup	
BLACK PEPPER, GROUND (VOLUME)		5.00	tbsp	
THYME, GROUND (VOLUME)		2.00	tbsp	
OREGANO, GROUND (VOLUME)		2.00	tbsp	
PAPRIKA, GROUND (VOLUME)		2.00	tbsp	
JALAPENO, PICKLED, DRAINED (VOLUME)		1.25	quart	
ONION, YELLOW, LARGE (WEIGHT)	*	12.50	#	
CHEESE, AMERICAN, YELLOW (WEIGHT)		2.50	#	
CHEESE, CHEDDAR, YELLOW, SHREDDED (NYS) (WEIGHT)	*	2.50	#	
SOY SAUCE, LITE		5.00	fl oz	
LETTUCE, ROMAINE, WHOLE, UNTRIMMED (WEIGHT)	*	7.50	#	
TOMATO, 5X6		12.50	#	
BREAD, SUB, 5 INCH (2 OZ WG.)		100	each	