

GROUND BEEF CORDON BLEU

Yield 100

Portion 5 Ounces

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
377 cal	7 g	36 g	22 g	124 mg	766 mg	296 mg

Ingredient

<u>Ingredient</u>	<u>Weight</u>	<u>Measure</u>	<u>Issue</u>
BREAD,WHITE,CUBED	2-1/2 lbs	2 gal 1/8 qts	
GARLIC POWDER	1/3 oz	1 tbsp	
WATER	4-2/3 lbs	2 qts 1 cup	
BEEF,GROUND,BULK,RAW,90% LEAN	22-1/2 lbs		
ONIONS,FRESH,CHOPPED	1-3/8 lbs	1 qts	1-5/8 lbs
EGGS,WHOLE,FROZEN	6-3/8 oz	3/4 cup	
SALT	3 oz	1/4 cup 1 tbsp	
PEPPER,BLACK,GROUND	1/4 oz	1 tbsp	
CHEESE,SWISS,SLICED	6-1/4 lbs	100 sl	
HAM,COOKED,BONELESS,SLICED	3-3/4 lbs	100 sl	

Method

- 1 Combine bread, garlic, and water. Let stand 10 minutes until water is absorbed.
- 2 Add ground beef, onions, eggs, salt, and pepper; mix well. Shape into 200, 2-1/2 ounce patties. Flatten patties to 3-1/2 inch diameter.
- 3 Cut cheese slices in half. Place halved cheesed slices on 100 patties. Place another halved cheese slice on top of ham. Fold ham around cheese. Fold ham and cheese no larger than 3 by 3 inches to fit inside patties and ensure a good seal. Add remaining ham slices. Place remaining patties on top; enclose securely by sealing edges together.
- 4 Using a convection oven, bake in 350 F. for 15 minutes or until done on high fan, closed vent. CCP: Internal temperature must reach 155 F. or higher for 15 seconds. CCP: Hold for service at 140 F. or higher.