

STEAK, CHEESE AND ONION SUBMARINE

Yield 100

Portion 1 Sandwich

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
510 cal	27 g	33 g	29 g	102 mg	471 mg	236 mg

Ingredient

ONIONS,FRESH,SLICED
 COOKING SPRAY,NONSTICK
 BEEF,STEAK,SANDWICH,THIN SLICES,RAW
 CHEESE,AMERICAN,SLICED
 ROLL,FRENCH

Weight

20 lbs
 2 oz
 25 lbs
 6-1/4 lbs
 8-3/8 lbs

Measure

4 gal 3-3/4 qts
 1/4 cup 1/3 tbsp
 100 sl
 100 each

Issue

22-1/4 lbs

Method

- 1 Lightly spray grill with non-stick cooking spray. Grill thinly sliced onions 5 to 6 minutes.
- 2 Grill steaks on one side 30 seconds on lightly sprayed grill at 350 F. Turn steaks; cover half of steaks with cheese slices. Grill steaks 30 seconds. CCP: Internal temperature must reach 145 F. or higher for 15 seconds.
- 3 Slice rolls in half lengthwise. Place 1 steak on bottom half of each roll. Add steak with cheese on top. Add 1/3 cup grilled onions on each sandwich.
- 4 Cover with top half of roll. CCP: Hold at 140 F. or higher for service.