

**CHEESEBURGER (BEEF PATTIES)**

**Yield** 100

**Portion** 1 Burger

| <b>Calories</b> | <b>Carbohydrates</b> | <b>Protein</b> | <b>Fat</b> | <b>Cholesterol</b> | <b>Sodium</b> | <b>Calcium</b> |
|-----------------|----------------------|----------------|------------|--------------------|---------------|----------------|
| 400 cal         | 22 g                 | 25 g           | 23 g       | 77 mg              | 461 mg        | 240 mg         |

**Ingredient**

BEEF PATTY,10% FAT,RAW,3 OZ  
 CHEESE,AMERICAN,SLICED  
 BUN,HAMBURGER

**Weight**

14 lbs  
 6-1/4 lbs  
 9-1/2 lbs

**Measure**

100 each  
 100 sl  
 100 each

**Issue**

**Method**

- 1 Grill patties 4 minutes on each side or until browned on 350 F. griddle. CCP: Internal temperature must reach 155 F. or higher for 15 seconds. Place 1 slice cheese on each patty. Continue to grill until cheese melts.
- 2 Serve hot on buns. CCP: Hold for service at 140 F. or higher.