

**HAMBURGER PARMESAN**

Yield 100

Portion 5 Ounces

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
334 cal	16 g	28 g	17 g	101 mg	451 mg	203 mg

**Ingredient**

PIZZA SAUCE

BEEF,GROUND,BULK,RAW,90% LEAN

FLOUR,WHEAT,GENERAL PURPOSE

MILK,NONFAT,DRY

WATER,WARM

EGGS,WHOLE,FROZEN

BREADCRUMBS,DRY,GROUND,FINE

CHEESE,PARMESAN,GRATED

CHEESE,MOZZARELLA,SLICED

**Weight**

18-3/4 lbs

1-3/8 lbs

1-3/4 oz

2 lbs

9-5/8 oz

2-3/8 lbs

2-2/3 oz

6-1/4 lbs

**Measure**

1 gal

1 qts 1 cup

3/4 cup

3-3/4 cup

1-1/8 cup

2 qts 2 cup

3/4 cup

1 gal 2-1/4 qts

**Issue****Method**

- 1 Prepare Pizza Sauce, Recipe No. O 012 00. Set aside for use in Step 8.
- 2 Dredge patties in flour, shake off excess.
- 3 Reconstitute milk; and eggs. Stir to blend well.
- 4 Dip patties in milk and egg mixture. Drain well.
- 5 Combine crumbs and cheese. Dredge patties in crumb-cheese mixture; shake off excess.
- 6 Fry 2-1/2 minutes in 350 F. deep fat or until evenly browned. Drain well in basket or on absorbent paper. CCP: Internal temperature must reach 155 F. or higher for 15 seconds.
- 7 Place 20 patties in each sheet pan. Top each patty with 1 slice cheese.
- 8 Pour about 2 tablespoons of sauce evenly over patties in each pan.
- 9 Using a convection oven, bake at 325 F. 4 to 5 minutes or cheese is melted and patties are cooked, on high fan, closed vent. CCP: Hold at 140 F. or higher for service.