

**GRILLED LUNCHEON MEAT**

**Yield** 100

**Portion** 3 Ounces

<b>Calories</b>	<b>Carbohydrates</b>	<b>Protein</b>	<b>Fat</b>	<b>Cholesterol</b>	<b>Sodium</b>	<b>Calcium</b>
407 cal	2 g	14 g	38 g	60 mg	1408 mg	10 mg

**Ingredient**

LUNCHEON MEAT,CANNED  
SHORTENING

**Weight**

24 lbs  
9 oz

**Measure**

1-1/4 cup

**Issue**

**Method**

- 1 Cut luncheon meat into 1-3/4 ounce slices.
- 2 Grill meat on a lightly greased 350 F. griddle 1 minute per side or until lightly browned. CCP: Internal temperature must reach 145 F. or higher for 15 seconds. Hold for service at 140 F. or higher.

**Notes**

- 1 Luncheon meat may be oven cooked. Using a convection oven, bake at 325 F. 5 minutes on low fan, open vent.