

**BEEF CORDON BLEU**

**Yield** 100

**Portion** 5 Ounces

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
369 cal	9 g	32 g	22 g	128 mg	727 mg	113 mg

**Ingredient**

BEEF,OVEN ROAST,TEMPERED  
 HAM,COOKED,1 OZ SLICE  
 CHEESE,AMERICAN,SLICED  
 POTATO,WHITE,INSTANT,GRANULES  
 MILK,NONFAT,DRY  
 WATER  
 EGGS,WHOLE,FROZEN  
 BREADCRUMBS  
 SALT  
 PEPPER,BLACK,GROUND  
 SHORTENING

**Weight**

25 lbs  
 3-1/8 lbs  
 2-5/8 lbs  
 6-3/4 oz  
 3-1/4 oz  
 3-7/8 lbs  
 2 lbs  
 2-7/8 lbs  
 3 oz  
 1/4 oz  
 1-3/4 lbs

**Measure**

1 qts  
 1-3/8 cup  
 1 qts 3-1/2 cup  
 3-3/4 cup  
 3 qts  
 1/4 cup 1 tbsp  
 1 tbsp  
 1 qts

**Issue**

**Method**

- 1 Slice beef into 1/4-inch thick slices, 4 ounces per slice.
- 2 Slice ham and cheese in 1/2. Place 1/2 slice ham and 1/2 slice cheese on each slice of beef.
- 3 Fold beef slice in half, enclosing ham and cheese. Pound edges of beef together to seal.
- 4 Dredge beef in instant potato granules. Set aside for use in Step 6.
- 5 Reconstitute milk; combine with eggs.
- 6 Dip beef in milk and egg mixture. Drain.
- 7 Dredge in mixture of bread crumbs, salt, and pepper; shake off excess.
- 8 Fry on griddle at 350 F. for 3 minutes on each side or until golden brown. CCP: Internal temperature must reach 145 F. or higher for 15 seconds. CCP: Hold for service at 140 F. or higher.