

**ROAST BEEF SANDWICH**

**Yield** 100

**Portion** 1 Sandwich

<b>Calories</b>	<b>Carbohydrates</b>	<b>Protein</b>	<b>Fat</b>	<b>Cholesterol</b>	<b>Sodium</b>	<b>Calcium</b>
368 cal	29 g	31 g	14 g	76 mg	430 mg	81 mg

**Ingredient**

BEEF,OVEN ROAST,PRE COOKED  
 MUSTARD,PREPARED  
 SALAD DRESSING,MAYONNAISE TYPE  
 BREAD,WHEAT  
 LETTUCE,LEAF,FRESH,HEAD

**Weight**

18-3/4 lbs  
 8-7/8 oz  
 1-5/8 lbs  
 12-1/2 lbs  
 4 lbs

**Measure**

1 cup  
 3-1/4 cup  
 200 sl

**Issue**

6-1/4 lbs

**Method**

- 1 Slice beef into thin slices, about 16 to 22 slices per pound.
- 2 Combine mustard and salad dressing; blend well.
- 3 Spread 1 slice of bread with 2 teaspoons dressing mixture. Place 3 ounces or 3 to 4 slices, beef on bread. Top with lettuce if desired, and second slice of bread.
- 4 Cut each sandwich in half. CCP: Hold at 41 F. or lower until ready to serve.

**Notes**

- 1 100 Crossiants may be substituted for wheat bread.