

NEW YORK EGG SALAD SANDWICH (EGG AND TOMATO)

Yield 100

Portion 1 Sandwich

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
345 cal	34 g	14 g	17 g	323 mg	582 mg	110 mg

Ingredient

<u>Ingredient</u>	<u>Weight</u>	<u>Measure</u>	<u>Issue</u>
EGG,HARD COOKED,CHOPPED	16-1/2 lbs	150 Eggs	
PICKLES,CUCUMBER,SWEET,CHOPPED	2-1/8 lbs	1 qts 1-5/8 cup	
MUSTARD,PREPARED	13-1/4 oz	1-1/2 cup	
SALAD DRESSING,MAYONNAISE TYPE	3 lbs	1 qts 2 cup	
TOMATOES,FRESH,SLICED	11-1/8 lbs	1 gal 3 qts	11-1/3 lbs
BREAD,WHITE	11 lbs	200 sl	
LETTUCE,LEAF,FRESH,HEAD	4 lbs		6-1/4 lbs

Method

- 1 Cook eggs according to Recipe No. F 004 00. Cool. Shell; finely chop eggs.
- 2 Combine eggs, pickles, mustard, and salad dressing; mix together lightly.
- 3 Spread 1 slice bread with 1/2 cup egg salad; top each with 2 slices tomato, lettuce if desired, and second slice bread.
- 4 Cut each sandwich in half. CCP: Hold for service at 41 F. or lower.