

DOUBLE DECKER CHEESEBURGER (BEEF PATTIES)

Yield 100

Portion 1 Burger

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
683 cal	24 g	47 g	43 g	153 mg	863 mg	424 mg

Ingredient

<u>Ingredient</u>	<u>Weight</u>	<u>Measure</u>	<u>Issue</u>
CHEESE,AMERICAN,SLICED	12-1/2 lbs	200 sl	
BEEF PATTY,10% FAT,RAW,3 OZ	28-1/8 lbs	200 each	
LETTUCE,ICEBERG,FRESH,SHREDDED	2 lbs	1 gal	2-1/8 lbs
ONIONS,FRESH,CHOPPED	12-2/3 oz	2-1/4 cup	14-1/8 oz
PICKLES,DILL,SLICES	3-1/8 lbs	2 qts 1-1/8 cup	
BUN,HAMBURGER	9-1/2 lbs	100 each	

Method

- 1 Grill patties 4 minutes or until browned on 350 F. griddle. Turn; grill on other side for 4 minutes. CCP: Internal temperature must reach 155 F. or higher for 15 seconds. Place 1 slice of cheese on each patty. Continue to grill until cheese melts.
- 2 Place 1 tablespoon shredded lettuce and 1 slice pickle on bottom and middle bun slices. Place a cheeseburger on top of bottom and middle slices of bun; place 1/2 teaspoon finely chopped onion on top of cheeseburger. Assemble layers; cover with top of bun. CCP: Hold for service at 140 F. or higher.