

**DELUXE CHEESEBURGER (BEEF PATTIES)**

Yield 100

Portion 1 Burger

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
435 cal	30 g	26 g	23 g	77 mg	884 mg	255 mg

**Ingredient**

	<b><u>Weight</u></b>	<b><u>Measure</u></b>	<b><u>Issue</u></b>
BEEF PATTY,10% FAT,RAW,3 OZ	14 lbs	100 each	
CHEESE,AMERICAN,SLICED	6-1/4 lbs	100 sl	
LETTUCE,ICEBERG,FRESH,SHREDDED	3 lbs	1 gal 2-1/4 qts	3-1/4 lbs
TOMATOES,FRESH,SLICED	6-1/2 lbs	1 gal 1/8 qts	6-5/8 lbs
ONIONS,FRESH,SLICED	3 lbs	2 qts 3-7/8 cup	3-1/3 lbs
PICKLES,DILL,SLICES	3-1/8 lbs	2 qts 1-1/8 cup	
CATSUP	3-1/3 lbs	1 qts 2-1/4 cup	
MUSTARD,PREPARED	1-1/8 lbs	2-1/8 cup	
BUN,HAMBURGER	9-1/2 lbs	100 each	

**Method**

- 1 Grill patties on 350 F. griddle 4 minutes or until browned. Turn and grill on the other side for 4 minutes. CCP: Internal temperature must reach 155 F. or higher for 15 seconds. Place 1 slice cheese on each patty, continue to grill until cheese melts.
- 2 Spread 1 tsp mustard on bottom bun and 1 tbsp catsup on top bun. Add 2 slices onion, 1 lettuce leaf, 1 slice tomato and 2 slices pickle on bottom bun. Place grilled cheeseburger on bottom bun; cover with top bun. Serve hot on buns. CCP: Hold for service at 140 F. or higher.