

Reuben Sandwich Grilled (Reuben Sandwich)

COOK TEMP		COOK METHOD		SERVING UTENSIL		SERVING SIZE		ALLERGIES					
325.0 °F		Grill		Not Specified		1 each		ⓘ Contains: AllergenMilk; AllergenSoy; AllergenSulphites; AllergenWheat; Beef; Bran; Cabbage					
NUTRIENTS PER SERVING													
CARBOHYDRATES				CALORIES		SODIUM		PROTEIN		TOTAL FAT		SATURATED FAT	
34 g				490 kcal		1780 mg		22 g		30 g		9 g	
INGREDIENTS		SERVINGS 25	SERVINGS 40	SERVINGS 60	SERVINGS 75	INGREDIENT PREP		PREPARATION STEP					
1								WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.					
2	Bread Rye Seedless	50 slice	80 slice	120 slice	150 slice			Assemble sandwich in this order: 1 slice bread, 1 tsp dressing, 2 oz sliced or shaved corned beef, 1 oz sauerkraut, 1/2 oz cheese, top with second slice of bread.					
	Dressing, 1000 Island Bulk	1 Cup	1 2/3 Cup	2 1/3 Cup	3 Cup								
	Sauerkraut, Cnd	1 lb 8 Oz	2 lb 6 Oz	3 lb 10 Oz	4 lb 8 Oz	Drained							
	Cheese, Swiss Sliced	13 Oz	1 lb 5 Oz	1 lb 15 Oz	2 lb 7 Oz	Sliced Thin							
	Beef Corned Brisket f/Raw	3 lb	4 lb 13 Oz	7 lb 3 Oz	9 lb	Prepared							
3	Margarine, Solids	8 Oz	13 Oz	1 lb 3 Oz	1 lb 8 Oz	Melted		Melt margarine. Brush sandwich with melted margarine.					
4								Grill sandwiches on both sides until delicately browned.					
5								CCP -- Maintain: Product held at >135F/57C Temperature should be taken every 2 hours during holding. *Maintaining at the proper temperature will present no food safety issue; long hot holding times can affect food quality.					
6								Discard unused product.					
7								NOTES: Can use other types bread. If starting from raw meat, refer to roasting chart or corned beef recipe.					

Beef Corned Brisket f/Raw (Corned Beef)

Cook Temp		Cook Method		Serving Utensil		Serving Size		Allergies	
350.0 °F		Bake		Not Specified		3 Oz		ⓘ Contains: Beef	
Nutrients per Serving									
Carbohydrates		Calories		Sodium		Protein		Total Fat	
0 g		250 kcal		1570 mg		19 g		19 g	
								6 g	
Ingredients		Servings 25	Servings 40	Servings 60	Servings 75	Preparation Step			
1	Beef, Corned Brisket Raw NEP	10 lb 4 Oz	16 lb 6 Oz	24 lb 10 Oz	30 lb 12 Oz	WASH HANDS before beginning preparation. SANITIZE surfaces & equipment. Cover Meat with Water. Place Corned Beef in stock pot and simmer until tender (4-5 hrs) and *internal temp of 145F for 15 sec is reached. Remove from pot, draining fat and slice Corned Beef and place in steamtable pan. Add stock pot liquid, 1 cup per pan to avoid drying. *Maintain >140F.			
2						CCP - Maintain >140F for only 4 hrs.			
3						CCP - Cool: Product must reach 140F to 70F within 2 hrs and 70F to 40F within 4 hrs.			
4						CCP - Reheat: To internal temp of 165F held 15 sec within 1 hr - one time only.			
5						Cook Time: 5-6hrs			

Nutrient Summary: Reuben Sandwich Grilled (Reuben Sandwich)

Serving Size: 1 Each (180 g) | **Allergens:** AllergenSulphites, Beef, AllergenWheat, Bran, AllergenSoy, AllergenMilk, Cabbage, Lactose Restricted, Sandwiches, cheese, Milk & Milk Product

MacroNutrients	
Carbohydrates	34 g
Calories	490 kcal
Insoluble Fiber	0 g
Protein	22 g
Total Fat	30 g
Alcohol	0 g
Water	115.36 g
Caffeine	0 mg
Total Sugars	4 g
Total Dietary Fiber	5 g
Added Sugar	0 g
Soluble Fiber	0 g
Insoluble Fiber	0 g

Minerals	
Calcium	200 mg
Potassium	450 mg
Sodium	1780 mg
Zinc	3.79 mg
Iron	4 mg
Magnesium	46.57 mg
Phosphorus	270.94 mg
Copper	0.24 mg
Manganese	0.6 mg

Fatty Acids	
Linoleic FA	4.31 g
Oleic FA	11.19 g
Cholesterol	65 mg
Trans Fats	0.15 g
Saturated Fat	9 g
Monounsaturated Fat	12.28 g
Polyunsaturated Fat	4.88 g

Vitamins	
Vitamin D	0 mcg
Vitamin K	11.42 mcg
Vitamin E	1.02 mg
Vitamin A	118.43 RE
Vitamin C	26.45 mg
Thiamin (B1)	0.47 mg
Riboflavin (B2)	0.4 mg
Niacin (B3)	5.53 mg
Pantothenic Acid	0.83 mg
Vitamin B6	0.33 mg
Total Folacin	82.61 mcg
Vitamin B12	1.92 mcg

Other Information					
Calories from Carbohydrates	28%	Calories from Fat	55%	Calories from Protein	18%
Ply/SatFat	0.54:1	Sodium/Potassium	4.22:1	Calcium/Phosphorus	0.72:1

*Indicates 1 or more Unreported values