

## Recipe Instruction Report



**Recipe Name: Egg Salad sandwich (F-03)**

**Recipe Code: Sandwich - 17**

**Number of Servings: 41**

**Recipe's Ingredients (\* = Nutrition Included In Other Item, \*\* = A CN Database Serving Type)**

Ingredient Name	Code	Primary Measure	Secondary Measure
EGG, HARD COOKED PEELED WHOLE BRINE PACK	827477	50 Egg, Large	
SPICE, PEPPER BLACK GROUND *	1221340	1 1/2 Teaspoon	
MAYONNAISE, LIGHT -Duke's	1360981	2 cup	
Mustard, gallon	4364063	2 Tablespoon	
SUGAR, WHITE GRANULATED CANE	4395612	1 Teaspoon	
Bread, Sliced, 100% WW - Schmidt	2340	100 Slice	
WATER	14429	3 Tablespoon	

**Recipe Instructions**

**Preparation Description**

1. Remove eggs from brine. Rinse several times. Finely chop boiled eggs.
2. Combine eggs, pepper, sugar, mustard, mayonnaise and water. Mix lightly until well blended. Spread 4 lb (approximately 1 qt 1/2 Cup) into each shallow pan (12x20x2.5) to a product depth of 2" or less to cool.
3. CCP: Cool to 41°F or lower within 4 hours.
4. Portion with NO. 12 scoop (1/3 Cup) on 1 slice of bread. Top with second slice of bread. Cut each sandwich diagonally in half. cover. Refrigerate until service.

**HACCP Information**

Cook eggs, poultry, fish, and meat in a microwave oven to a minimum temperature of 165 degrees F.  
 Hold cold foods at an internal temperature of 41 degrees F or lower.  
 Label food for storage with ingredient list and date of preparation.

**Allergens**

Eggs, Soy, Wheat

**Local Serving Details**

Serving Size	Serving Type	Weight (g)	Proj. Num.Of Servings	Serving Description
1	Serving	134.929	41	