

Recipe Name: Brats Sandwich**Recipe Category:** Dinner Entrée**Portion Size:** 1 Brats with bun**Ingredients:** Yields: 8 servings

| Ingredients | Notes: |
|---|----------|
| 50 Brats (3 1/2 oz.) | |
| 50 Hot dog buns | |
| Catsup, mustard, relish, onions, sauerkraut | optional |

Directions:

| Steps: | Directions: | Critical Control Point / Quality Assurance |
|--------|--|---|
| 1 | Cover brats with a small amount of water in saucepan. Bring to a boil. | |
| 2 | Let water evaporate. Cook to brown on sides | |
| 3 | Reduce heat and simmer 3 to 4 minutes | Cook until temperature reaches 165 degrees. |
| 4 | Place well drained Brats in a hot dog bun | |
| 5 | Top with catsup, mustard, relish, sauerkraut, and onions as desired. | |

Time Temperature Sensitive food. Food safety Standards: hold food for service at an internal temperature above 140°F. Do not mix old product with new. Cool leftover product quickly (within 4 hours) to below 41°F. Follow proper cooling procedures. Store leftovers in a tightly sealed, labeled and dated container. Use leftover within 72 hours if stored in refrigerator or 30 days if stored in the freezer. Reheat leftover product quickly (within 2 hours) to 165 degrees F for 15 seconds. Reheat left over product only once; discard if not used. Cold holding at 41°F or colder or using time alone (less than four hours).

Texture Modified Diets: NO Brats: skin is too tough.

Soft & Bite Size: (aka Bite size) **Food particle size 1/2 inch (~width of standard fork)** Food must be moist. Cut foods with a knife to a 1/2" particle size prior to mixing. Moisten with broth as needed. Foods that do not process well should be omitted. Omit: Brats and sub. ground turkey or bulk. Italian sausage. Top with condiments.

Chopped: **Food particle size 1/4 inch (~ 1/2 width of standard fork)** Food must be moist. Chop foods with a knife to 1/4" particle size prior to mixing. Moisten with broth as needed. Foods that do not process well should be omitted. Omit: Brats and sub. ground turkey or bulk. Italian sausage. Top with condiments.

Minced and Moist:(aka Minced/Mechanical Soft/Ground) **Food particle size 1/8 inch (fits through prongs of standard fork)** Food must be moist. Use a food processor to grind food particles into 1/8 inch prior to mixing. Moisten with broth as needed. Foods that do not process well should be omitted. Omit: Brats and sub. ground turkey or bulk. Italian sausage. Top with condiments.

Pureed: Smooth and cohesive. Use a food processor to puree to a smooth consistency. Foods are processed by grinding and then pureeing them. May add broth or sauce to puree. Do not add too much liquid. Puree should still hold its shape. Must not be firm or sticky. Puree foods while still hot. Appearance should be smooth like pudding. Foods that do not process well should be omitted. Omit: hot dogs and sub. ground turkey or bulk Italian sausage. Top with condiments. Serve 1/2 puree ground turkey or puree bulk Italian sausage and 1/2 cup puree bread with toppings.

Therapeutic Modified Diets:**Low fat:** Omit cheese. Use lowfat brats' dogs.**Diabetic/No added Sugar/No Conc. Sweets/Calorie Controlled:** No changes needed**Bland/Anti Reflux:** Use alternate menu item**Liberal House Renal:** Use alternate menu item**No Added Salt:** Use alternate menu item**2 Gram Sodium:** Use alternate menu item**Gluten Free:** Use gluten free bun or bread. Use gluten free hot dogs. Prepare foods separately to prevent cross contamination.**Allergy Alerts: When an "X" is present, this indicates the allergen is present.****Always read all food labels to ensure allergens are not present.**

| Wheat | Milk | Eggs | Fish Shellfish | Soy | Peanuts/Nuts | Other |
|-------|------|------|----------------|-----|--------------|-------|
| X | X | | | | | |

Key: SF= Salt Free D= Diet or Sugarfree LF = Lowfat FF = Fat Free GF = Gluten Free