



Hash Brown Stacker

USDA Recipe for CACFP

Our Hashbrown Stacker is a fun (gluten free) take on the traditional hamburger. A hash brown is topped with lean ground beef and all the traditional burger toppings.

CACFP CREDITING INFORMATION

1 Hash Brown Stacker provides 1 oz meat/meat alternate and ¼ cup vegetable.

INGREDIENTS	25 SERVINGS		50 SERVINGS		DIRECTIONS
	Weight	Measure	Weight	Measure	
Frozen hash brown patty (2 ¼ oz patties)	3 lb 8 ¼ oz	25 each	7 lb ½ oz	50 each	<p>1 Place 25 hash brown patties on a sheet pan (18" x 26" x 1") lined with parchment paper and lightly coated with pan-release spray.</p> <p>For 25 servings, use 1 pan. For 50 servings, use 2 pans.</p> <p>2 Bake: Conventional oven: 375 °F for 15–18 minutes. Convection oven: 375 °F for 10 minutes.</p> <p>3 Critical Control Point: Heat to 140 °F or higher.</p> <p>4 Critical Control Point: Hold for hot service at 140 °F or higher.</p>

INGREDIENTS	25 SERVINGS		50 SERVINGS		DIRECTIONS
	Weight	Measure	Weight	Measure	
					5 Set aside for step 11.
*Fresh onions, chopped	4 oz	$\frac{3}{4}$ cup	8 oz	1 $\frac{1}{2}$ cups	6 In a large stock pot, add onions and pickles. Sauté uncovered over medium–high heat for 1–2 minutes until translucent.
Pickles, dill, chopped	6 oz	1 cup	12 oz	2 cup	
Ground beef, raw (no more than 10% fat)	1 lb 8 oz	3 cups	3 lb	1 qt 2 cups	7 Add beef and pepper. Cook uncovered over medium–high heat for 3–4 minutes. Stir often until meat is well done.
Ground black pepper		1 tsp		2 tsp	
					8 Critical Control Point: Heat to 165 °F or higher for at least 15 seconds.
					9 Remove beef mixture from heat. Drain in a colander. Set aside for step 11.
					10 Assembly per pan:
					11 Using a No. 30 scoop, portion 2 Tbsp (about 1 oz) beef mixture on top of each hash brown patty.
Low-fat cheddar cheese, shredded	10 oz	2 $\frac{1}{2}$ cups	1 lb 4 oz	1 qt 1 cup	12 Sprinkle 1 Tbsp $\frac{3}{4}$ tsp (about $\frac{2}{5}$ oz) cheese on top of beef mixture.
					13 Bake: Conventional oven: 375 °F for 15–18 minutes. Convection oven: 375 °F for 10 minutes
Ketchup	6 oz	$\frac{1}{2}$ cup 1 Tbsp	12 oz	1 cup 2 Tbsp	14 Drizzle 1 tsp (about 0.24 oz) ketchup over each patty.
Mustard	6 oz	$\frac{1}{2}$ cup 1 Tbsp	12 oz	1 cup 2 Tbsp	15 Drizzle 1 tsp (about 0.24 oz) mustard over each patty.

INGREDIENTS	25 SERVINGS		50 SERVINGS		DIRECTIONS
	Weight	Measure	Weight	Measure	
					16 Critical Control Point: Hold for hot service at 140 °F or higher.
					17 Serve 1 Hash Brown Stacker.



NUTRITION INFORMATION

For 1 Hash Brown Stacker.

NUTRIENTS	AMOUNT
Calories	123
Total Fat	3 g
Saturated Fat	1 g
Cholesterol	15 mg
Sodium	305 mg
Total Carbohydrate	16 g
Dietary Fiber	2 g
Total Sugars	4 g
Added Sugars included	N/A
Protein	9 g
Vitamin D	1 IU
Calcium	60 mg
Iron	1 mg
Potassium	333 mg

N/A=data not available.

SOURCE

USDA Standardized Recipes Project.

MARKETING GUIDE

Food as Purchased for	25 Servings	50 Servings
Mature onions	5 oz	10 oz

NOTES

*See Marketing Guide for purchasing information on foods that will change during preparation or when a variation of the ingredients is available.

Cooking Process #2: Same Day Service.

YIELD/VOLUME

25 Servings	50 Servings
About 1 lb 10 ½ oz	About 3 lb 5 oz
About 3 ½ cups/25 stackers	About 1 qt 2 ⅔ cups/50 stackers