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.

<table>
<thead>
<tr>
<th>INGREDIENTS</th>
<th>25 SERVINGS</th>
<th>50 SERVINGS</th>
<th>DIRECTIONS</th>
</tr>
</thead>
<tbody>
<tr>
<td>Frozen hash brown patty (2 ¼ oz patties)</td>
<td>3 lb 8 ¼ oz</td>
<td>25 each</td>
<td>7 lb ½ oz</td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td>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.</td>
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<td></td>
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<td></td>
<td>For 25 servings, use 1 pan. For 50 servings, use 2 pans.</td>
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<td></td>
<td></td>
<td></td>
<td>3 Critical Control Point: Heat to 140 °F or higher.</td>
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<tr>
<td></td>
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<td></td>
<td>4 Critical Control Point: Hold for hot service at 140 °F or higher.</td>
</tr>
</tbody>
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**Hash Brown Stacker**

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<th>25 SERVINGS</th>
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<tbody>
<tr>
<td></td>
<td>Weight</td>
<td>Measure</td>
<td>Weight</td>
</tr>
<tr>
<td>*Fresh onions, chopped</td>
<td>4 oz</td>
<td>⅓ cup</td>
<td>8 oz</td>
</tr>
<tr>
<td>Pickles, dill, chopped</td>
<td>6 oz</td>
<td>1 cup</td>
<td>12 oz</td>
</tr>
<tr>
<td>Ground beef, raw (no more than 10% fat)</td>
<td>1 lb 8 oz</td>
<td>3 cups</td>
<td>3 lb</td>
</tr>
<tr>
<td>Ground black pepper</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Low-fat cheddar cheese, shredded</td>
<td>10 oz</td>
<td>2 ⅛ cups</td>
<td>1 lb 4 oz</td>
</tr>
<tr>
<td>Ketchup</td>
<td>6 oz</td>
<td>½ cup 1 Tbsp</td>
<td>12 oz</td>
</tr>
<tr>
<td>Mustard</td>
<td>6 oz</td>
<td>½ cup 1 Tbsp</td>
<td>12 oz</td>
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<tr>
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# Hash Brown Stacker

**INGREDIENTS**

<table>
<thead>
<tr>
<th>INGREDIENT</th>
<th>25 SERVINGS</th>
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<th></th>
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<tr>
<td></td>
<td>Weight</td>
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</table>

**DIRECTIONS**

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.

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

N/A = data not available.

MARKETING GUIDE

<table>
<thead>
<tr>
<th>Food as Purchased for</th>
<th>25 Servings</th>
<th>50 Servings</th>
</tr>
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<tbody>
<tr>
<td>Mature onions</td>
<td>5 oz</td>
<td>10 oz</td>
</tr>
</tbody>
</table>

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

<table>
<thead>
<tr>
<th>25 Servings</th>
<th>50 Servings</th>
</tr>
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<tbody>
<tr>
<td>About 1 lb 10 ½ oz</td>
<td>About 3 lb 5 oz</td>
</tr>
<tr>
<td>About 3 ⅛ cups/25 stackers</td>
<td>About 1 qt 2 ⅓ cups/50 stackers</td>
</tr>
</tbody>
</table>

SOURCE

USDA Standardized Recipes Project.