

CHILI DOG**MEAL COMPONENT CONTRIBUTION:**

2½ oz. eq. meat/meat alternate, 2 oz. eq. whole grains

NUMBER OF PORTIONS: 100 **SIZE OF PORTION:** 1 chili dog**RECIPE HACCP PROCESS:** #2 - Same day service

MEAT/MEAT ALTERNATE : WHOLE GRAINS

INGREDIENT	MEASURE (FOR 100 SERVINGS)
Beef, Gound, 80/20, #1001	8 pounds + 12 ounces
Onions, Frozen, Diced, #1610	1 1/2 cups
Peppers, Green, Diced, Frozen, #1613	2 1/4 cups , chopped
Cumin Seed, Ground, #2706	2 teaspoons
Spice Blend MS, Southwest, No Salt, #2735	1/2 cup
Chili Powder, #2703	1/4 cup
Sauce, Tomato, #10 Can, #2826	1 quart + 1 cup
Water, Municipal, Mississippi	1 quart + 1 cup
Tomatoes, Crushed, #10 Can, #2827	1 quart + 1 cup
Frankfurter, 6", #1051	100 frankfurters
Buns, Hot Dog, WGR, #1227	100 buns

DIRECTIONS

1. CHILI:

- Brown the ground meat and then drain it. Press the draining beef to remove excess fat.
- After draining the ground beef, continue cooking it.
- Add the onions and the peppers and sauté them until they are tender.
- Mix in the cumin, Southwest Spice Blend, and chili powder and continue to it cook for 5 minutes.
- Stir in the tomato sauce, water and crushed tomatoes, then bring the mixture to a boil.
- Reduce the heat to a simmer and cover the mixture.
- Simmer slowly, stirring occasionally, for 30-40 minutes, until the mixture is thickened and the desired temperature is reached.

See MRS Recipe 132 (Chili Con Carne without Beans for more detailed instructions and pictures)

CCP: Heat to 155 degrees F or higher for 17 seconds at the completion of the cooking process. If the manufacturer instructions on the package or case have a higher temperature, follow those recommendations.

2. COOKING METHODS-FRANKFURTER:

To steam:

- Place the thawed frankfurters in perforated steamtable pans.
- Steam them for 2-4 minutes. (If using solid steamtable pans, additional cooking may be required.)
- Batch cook to maintain quality.

To boil:

- Bring 1 gallon of water to a boil.
- Place 50 frankfurters in boiling water.
- Reduce heat to simmer. Simmer for 10 minutes.

Cook in batches of 50.

CCP: Heat to 135 degrees F or higher for at least 15 seconds at the completion of the cooking process. If the manufacturer instructions on the package or case have a higher temperature, follow those recommendations.

CHILI DOG

DIRECTIONS

3. SANDWICH ASSEMBLY:

To assemble from serving line:

- Stand the hot dog buns in half-size steamtable pans (12" x 10" x 4").
- Place the heated frankfurters in half-size steamtable pans (12" x 10" x 4").
- Place 1 frankfurter in each hot dog bun.
- Portion $\frac{1}{4}$ cup the Chili with a 2 ounce ladle over each frankfurter.
- For best quality, serve the Chili Dogs immediately. Otherwise cover the pan with lid, foil, or plastic wrap until ready for service. If foil or plastic wrap is used, cut holes in it to allow steam to escape. Place the pan in warmer until ready for service.

To serve already assembled:

- Open the hot dog buns and place cooked frankfurters in buns.
- Place 1 frankfurter in each hot dog bun.
- Portion $\frac{1}{4}$ cup Chili with a 2 ounce ladle over each frankfurter.
- For best quality, serve the Chili Dogs immediately. Otherwise cover the pan with lid, foil, or plastic wrap until ready for service. If foil or plastic wrap is used, cut holes in it to allow steam to escape. Place the pan in warmer until ready for service.

CCP: Cover and hold for service at 135 degrees F or higher.

4. Portion $\frac{1}{4}$ cup Chili and hot dog for each serving. Each portion provides 2½ oz. eq. meat/meat alternate and 2 oz. eq. whole grains.

CCP: Hold and maintain the product at a minimum temperature of 135 degrees. Check temperature every 30 minutes. Discard any leftovers.

PRODUCTION NOTES

Use USDA Foods products when available.

Refer to USDA FNS Food Buying Guide for School Meal Programs for quantities to purchase if different ingredients are used.

If changes are made in ingredients, check crediting information and re-calculate the nutrition analysis.

"Culinary Techniques for Healthy School Meals" provides seasoning and serving ideas for sandwiches.

SERVING NOTES

Batch cook: Prepare only what can be served in a 30 minute period to maintain maximum quality.

NUTRIENTS PER SERVING

Calories	384	Dietary Fiber	3.57 g	Sodium	834.21 mg	Sat. Fat	7.25 g
Carbohydrates	29.99 g	Protein	15.45 g	Total Fat	23.51 g	Trans Fat	0.00 g