

CORN DOG (ENRICHED)

MEAL COMPONENT CONTRIBUTION:

2 oz. eq. meat/meat alternate, 2 oz. eq. enriched grains

NUMBER OF PORTIONS: 100 **SIZE OF PORTION:** 1 corn dog

RECIPE HACCP PROCESS: #2 - Same day service



MEAT/MEAT ALTERNATE : ENRICHED GRAIN

INGREDIENT	MEASURE (FOR 100 SERVINGS)
Corn Dog, WGR, #1104	100 corn dogs
Pan Release Spray, Vegetable Oil, #2514	20 second spray

DIRECTIONS

- Place the corn dogs on sheet pans (3 across and 9 down for a total of 27 servings per pan) lined with pan liner or sprayed with food release spray.
Bake the corn dogs according to directions on the case or package until the desired temperature is reached.
CCP: Heat to 135 degrees F or higher for 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.
- Stand the corn dogs up in half -size steamtable pans (12" x 10" x 4").
Serve them immediately, or 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 the warmer until ready for service.
CCP: Hold and maintain product at a minimum temperature of 135 degrees F. Check temperature every 30 minutes.
- Portion 1 corn dog per serving. Each portion provides 2 oz. eq. meat/meat alternate and 2 oz. eq. enriched grains.
CCP: Hold and maintain product at a minimum temperature of 135 degrees F. 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	231	Dietary Fiber	1.87 g	Sodium	457.45 mg	Sat. Fat	2.47 g
Carbohydrates	28.20 g	Protein	8.79 g	Total Fat	8.91 g	Trans Fat	0.00 g