

# CORN DOG NUGGETS



**MEAL COMPONENT CONTRIBUTION:**

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

**NUMBER OF PORTIONS:** 100 **SIZE OF PORTION:** 6 nuggets

**RECIPE HACCP PROCESS:** #2 - Same day service

MEAT/MEAT ALTERNATE : WHOLE GRAINS

INGREDIENT	MEASURE (FOR 100 SERVINGS)
Corn Dog Nuggets, WGR, #1105	600 pieces
Pan Release Spray, Vegetable Oil, #2514	20 second spray

**DIRECTIONS**

- Place the corn dog nuggets on sheet pan lined with pan liner or sprayed with food release spray.
- Bake according to the manufacturer's directions on the package and/or case. (Prepare in batches to maintain quality.)  
 CCP: Heat to 135 degrees F or higher for 15 seconds at the completion of the cooking process. If manufacturer instructions on package or case have a higher temperature, follow those recommendations.
- Place the corndog nuggets in steamtable pans. Serve immediately, or cover and place in warmer until ready for service. If aluminum foil is used as a cover, cut holes in aluminum foil until ready for service.
- Portion 6 corn dog nuggets per serving. Each portion provides 2 oz. eq. meat/meat alternate and 2 oz. eq. whole 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.  
 If changes are made in ingredients, check crediting information and re-calculate the nutrition analysis.  
 "Culinary Techniques for Healthy School Meals: Preparing Meats, Poultry and Fish" provides seasoning and serving ideas for meats.

**SERVING NOTES**

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

**NUTRIENTS PER SERVING**

Calories	265	Dietary Fiber	4.91 g	Sodium	402.68 mg	Sat. Fat	3.44 g
Carbohydrates	29.46 g	Protein	9.82 g	Total Fat	11.79 g	Trans Fat	0.00 g