

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

1. Preheat over to desired temperature.
2. Place the corn dog nuggets on sheet pan lined with pan liner or sprayed with food release spray.
3. 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.

4. 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.
5. 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