

HOT OATMEAL



WHOLE GRAINS

MEAL COMPONENT CONTRIBUTION:

1 oz. eq. whole grain

NUMBER OF PORTIONS: 48 **SIZE OF PORTION:** ½ cup

RECIPE HACCP PROCESS: #2 - Same day service

INGREDIENT	MEASURE (FOR 48 SERVINGS)
Water, Municipal, Mississippi	1 gallon + 2 quarts
Cereal, Oatmeal, Quick, WGR, #2123	3 quarts , dry
Salt, Table, #2723	1 1/2 teaspoons

DIRECTIONS

- Bring the water to a boil in a braising pan, steam jacketed kettle, or large stockpot.
- Stir the oatmeal and salt into boiling water. Cook for 5 minutes, or until thickened. Stir the oatmeal as needed.
 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.
- Transfer the oatmeal to steam table pans and place them on the heated portion of the service line.
- Portion ½ cup of oatmeal with a #8 scoop or 4 ounce ladle for s erving. Each portion provides 1 oz. eq. whole grains.
 CCP: Hold and maintain the product at a minimum temperature of 135 degrees F. Check temperature every 30 minutes. Discard any leftovers.

NUTRIENTS PER SERVING

Calories	71	Dietary Fiber	1.92 g	Sodium	78.00 mg	Sat. Fat	0.22 g
Carbohydrates	12.02 g	Protein	3.06 g	Total Fat	1.25 g	Trans Fat	0.00 g