# **HUSHPUPPIES (FRIED)**

## **MEAL COMPONENT CONTRIBUTION:**

1 oz. eq. whole grain

NUMBER OF PORTIONS: 50 SIZE OF PORTION: 2 each RECIPE HACCP PROCESS: #2 - Same day service



## INGREDIENT MEASURE (FOR 50 SERVINGS)

Hushpuppies, Frozen, #1210 4 pounds

#### **DIRECTIONS**

1. Heat the oil in the fryer to the desired temperature. Thaw hushpuppies for 30 minutes.

Deep fry the hushpuppies to the desired color and crispness, according to the package or case directions. Let the hushpuppies stand for three minutes before serving.

To maintain quality of product prepare only what can be served in a 30 minute period.

CCP: Heat to 165 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.

2. Transfer the hushpuppies to a steamtable pan for service.

The hushpuppies may also be covered with plastic wrap or aluminum foil and placed in the warmer until ready for service. Cut holes in the aluminum foil to allow the steam to escape.

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

3. Portion 2 hushpuppies per serving. Each portion provides 1 oz. eq. whole grain.

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

#### **NUTRIENTS PER SERVING**

Calories	105	Dietary Fiber	0.80 g	Sodium	199.00 mg	Sat. Fat	0.72 g
Carbohydrates	14.02 g	Protein	1.57 g	Total Fat	4.96 g	Trans Fat	0.00 g