

# CORN DOG

**MEAL COMPONENT CONTRIBUTION:**

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

**NUMBER OF PORTIONS:** 100 **SIZE OF PORTION:** 1 corn dog**RECIPE HACCP PROCESS:** #2 - Same day service

MEAT/MEAT ALTERNATE : WHOLE GRAINS

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

**DIRECTIONS**

1. Spray sheet pans with food release spray. Sheet pans may also be lined with parchment paper.
2. Place the corn dogs on a sheet pan, 3 across and 9 down for a total of 27 servings per pan.
3. Bake the corn dogs according to the directions on the case or package until the desired temperature is reached.  
CCP: Heat to 135 degrees F or higher for at least 15 seconds at the completion of the cooking process. If manufacturer instructions on the package or case have a higher temperature, follow those recommendations.
4. Stand the corn dogs up in half -size steamtable pans (12" x 10" x 4").  
Serve them immediately, or cover the pan with a lid, aluminum 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 a warmer until ready for service.  
CCP: Cover and hold for service at 135 degrees F or higher.
5. Portion one corn dog per serving. Each portion provides 2 oz. eq. meat/meat alternate and 2 oz. eq. enriched grains.  
CCP: Hold and maintain the product at a minimum temperature of 135 degrees F. Check temperature every 30 minutes. Discard any leftovers.

**PRODUCTION NOTES**

Prepare the Corn Dog for just in time service. Batch cook: Prepare only what can be served in a 30-minute period to maintain maximum quality.

**SERVING NOTES**

Have condiments available for students to select. Condiments have not been included in this nutrient analysis – remember to include them in the weekly menu nutrient analysis.

**PURCHASING GUIDE**

Refer to the USDA FNS Food Buying Guide for School Meal Programs and/or the item's product formulation statement for quantities to purchase if the recipe is altered.

**MISCELLANEOUS NOTES**

If changes are made in ingredients, check the crediting information and re-calculate the nutrition analysis.

**NUTRIENTS PER SERVING**

Calories	239	Dietary Fiber	2.00 g	Sodium	469.00 mg	Sat. Fat	2.50 g
Carbohydrates	30.00 g	Protein	9.00 g	Total Fat	9.00 g	Trans Fat	0.00 g