

CORN DOG



MEAT/MEAT ALTERNATE : WHOLE GRAINS

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

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

DIRECTIONS

- Spray sheet pans with food release spray. Sheet pans may also be lined with parchment paper.
- Place the corn dogs on a sheet pan, 3 across and 9 down for a total of 27 servings per pan.
- 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.
- 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.
- 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