

# CORN PUDDING (CANNED)



VEGETABLES (STARCHY)

**MEAL COMPONENT CONTRIBUTION:**

½ cup starchy vegetable

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

INGREDIENT	MEASURE (FOR 100 SERVINGS)
Milk, Reduced Fat, 2% Milkfat, Bulk	1 quart
Flour, All Purpose, Enriched, #2011	3 cups
Eggs, Whole, Fresh, #1318	20 eggs
Margarine, Bulk, #1319	8 ounces
Salt, Table, #2723	1 teaspoon
Pepper, Black, Ground, #2718	2 teaspoons
Mustard, Powder, Dry, #2712	1/4 cups
Corn, Yellow, Canned, Cream Style, #10 Can, #2808	2 #10 cans + 2 quarts
Corn, Yellow, Canned, Whole Kernel, #10, Low Sodium, #2809	2 #10 cans + 2 1/2 quarts
Onions, Frozen, Diced, #1610	1 quart + 1 cup
Pan Release Spray, Vegetable Oil, #2514	20 second spray

**DIRECTIONS**

- Combine the milk, flour, eggs, margarine, salt, pepper, and dry mustard in mixer bowl. Mix the ingredients for 3 minutes on low speed.
- Drain the whole kernel corn.
- Add whole kernel corn, cream style corn, and onions to liquid mixture. Mix the ingredients for 2 minutes on low speed.
- Spray each steamtable pan with food release spray. Pour 9 pounds and 9 ounces (1 gallon and 2 cups) into each steamtable pan (12" x 20" x 2 ½") sprayed with food release spray. For 100 servings, use 4 steamtable pans.
- Bake the corn pudding until lightly browned.  
Convection Oven: 325 degrees F for 40-45 minutes.  
Conventional Oven: 375 degrees F for 50-60 minutes.  
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.
- Cut each pan 5 x 5 for 25 pieces per pan.
- Serve it immediately, or cover it and place in a warmer until ready for service.  
CCP: Hold and maintain the product at a minimum of 135 degrees F or higher. Check temperature every 30 minutes.
- Portion 1 piece for each serving. Each portion provides ½ cup starchy vegetable.  
CCP: Hold and maintain the product at a minimum of 135 degrees F or higher. Check temperature every 30 minutes. Leftovers should be covered, labeled and dated. Quick chill within 2 hours to 70 degrees F or lower and from 70 to 41 degrees F within an additional 2 hours.

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## PRODUCTION NOTES

Use USDA Foods or Department of Defense (DOD) foods when available.

Refer to USDA FNS Food Buying Guide for School Meal Programs for quantities to purchase if recipe is altered.

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

"Culinary Techniques for Healthy School Meals: Preparing Vegetables" provides seasoning and serving ideas for vegetables.

## NUTRIENTS PER SERVING

Calories	167	Dietary Fiber	2.66 g	Sodium	303.00 mg	Sat. Fat	1.26 g
Carbohydrates	30.21 g	Protein	5.10 g	Total Fat	4.83 g	Trans Fat	0.00 g

## ILLUSTRATED PRESENTATION OF CORN PUDDING (CANNED)

1.



Baked Corn Pudding in a steam table pan.

2.



1 serving of Corn Pudding