

CREAM-STYLE CORN (CANNED)



VEGETABLES (STARCHY)

MEAL COMPONENT CONTRIBUTION:

½ cup starchy vegetable

NUMBER OF PORTIONS: 100 **SIZE OF PORTION:** ½ cup**RECIPE HACCP PROCESS:** #2 - Same day service

INGREDIENT	MEASURE (FOR 100 SERVINGS)
Corn, Yellow, Canned, Cream Style, #10 Can, #2808	4 1/2 #10 can(s) + 6 1/2 cup(s)
Margarine, Bulk, #1319	8 ounce(s)

DIRECTIONS

1. COOKING METHODS

To steam corn:

- Place corn and margarine in solid steamtable pans.
- Steam for 2 minutes.

To heat:

- Pour corn and margarine into a stockpot or steam-jacketed kettle.
- Heat only long enough to bring to serving temperature. Do not allow to boil.
- Pour corn in serving pans.

2. Serve immediately or cover with plastic wrap and place in warmer until ready for service.

3. Portion with #8 scoop per serving. Each portion provides ½ cup serving of starchy vegetable.

CCP: Hold and maintain product at a minimum temperature of 135 degrees F. Check temperature every 30 minutes. Leftovers should be covered, labeled, and dated. Quick chill within 6 hours to 41 degrees F or lower.

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	114	Dietary Fiber	1.62 g	Sodium	403.22 mg	Sat. Fat	0.90 g
Carbohydrates	24.52 g	Protein	2.35 g	Total Fat	2.35 g	Trans Fat	0.00 g