

CREAM-STYLE CORN (CANNED)


MEAL COMPONENT CONTRIBUTION:

½ cup starchy vegetable

NUMBER OF PORTIONS: 100 **SIZE OF PORTION:** ½ cup

RECIPE HACCP PROCESS: #2 - Same day service

VEGETABLES (STARCHY)

INGREDIENT	MEASURE (FOR 100 SERVINGS)
Corn, Yellow, Canned, Cream Style, #10 Can, #2808	4 #10 cans + 6 1/2 cups
Margarine, Bulk, #1319	8 ounces
Salt, Table, #2723	1 tablespoon
Pepper, Black, Ground, #2718	1 tablespoon

DIRECTIONS
1. COOKING METHODS

To steam corn:

- Place the corn and margarine in solid steamtable pans.
- Cover the corn and steam it for 4 to 6 minutes.

To cook the corn:

- Place the corn in a braising pan, steam jacketed kettle or stockpot.
- Bring the corn to a boil, then decrease the heat until the liquid simmers.
- Cook the corn for 10 to 12 minutes.
- Transfer the corn to solid steamtable pans for seasoning and service.

CCP: Heat to 135 degrees F or higher for 15 seconds at the completion of the cooking process.

2. Melt the margarine, then add the salt and pepper to the melted margarine.

Distribute the margarine mixture evenly over the pans of cooked corn.

3. Serve the corn 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.

4. Portion with #8 scoop per serving. Each portion provides ½ cup serving of 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.

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	115	Dietary Fiber	1.66 g	Sodium	479.00 mg	Sat. Fat	0.82 g
Carbohydrates	24.85 g	Protein	2.38 g	Total Fat	2.36 g	Trans Fat	0.00 g