WHOLE KERNEL CORN (FROZEN)

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, Sweet, Yellow, Frozen, Kernels, #1606	18 pounds + 4 ounces
Margarine, Bulk, #1319	8 ounces
Salt, Table, #2723	1 tablespoon
Pepper, Black, Ground, #2718	1 tablespoon

DIRECTIONS

1. COOKING METHODS
   To steam the corn:
   - Place no more than 5 pounds of frozen corn in perforated steamtable pans.
   - Steam for 3 minutes, or until the corn is heated thoroughly.
   - Place the corn in solid steamtable pans for seasoning and service.
   - If using solid steamtable pans to steam, drain the liquids from the pans prior to seasoning and service.

   To heat the corn:
   - Place the frozen corn in a braising pan, steam jacketed kettle or stockpot.
   - Cover the corn with water and bring it to a boil.
   - Decrease the heat until the water simmers and cook the corn for 10-20 minutes, or until the corn is heated thoroughly.
   - Drain the liquid from the pans.
   - 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 combine the salt and pepper with the melted margarine. Divide the margarine mixture evenly among the pans of corn.
3. Serve it immediately, or cover it and place in a warmer until ready for service.
   CCP: Hold and maintain product at a minimum temperature of 135 degrees F. Check temperature every 30 minutes.
4. Portion with a perforated 4 ounce spoodle or #8 scoop per 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.

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.

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NUTRIENTS PER SERVING

Calories	84	Dietary Fiber	2.04 g	Sodium	90.00 mg	Sat. Fat	0.73 g
Carbohydrates	16.19 g	Protein	2.02 g	Total Fat	2.79 g	Trans Fat	0.00 g