HUSHPUPPIES (BAKED)

MEAL COMPONENT CONTRIBUTION:

1 oz. eq. whole grain

NUMBER OF PORTIONS: 50 SIZE OF PORTION: 2 each RECIPE HACCP PROCESS: #2 - Same day service



INGREDIENT	MEASURE (FOR 50 SERVINGS)
------------	---------------------------

Hushpuppies, Frozen, #1210	4 pounds
Pan Release Spray, Vegetable Oil, #2514	20 second spray

DIRECTIONS

1. Arrange the frozen hushpuppies in a single layer on a sheet pan that has been sprayed with food release spray or lined with parchment paper.

2. To Bake:

Convection Oven: Pre-heat the oven to 400°F. Place the sheet pan on the center rack of the oven.

Bake the hushpuppies 7-9 minutes, to desired color and crispness.

Let stand three minutes before serving.

To maintain quality of product prepare only what can be served in a 30 minute period.

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.

3. Transfer the hushpuppies to a steamtable pan for immediate service.

The hushpuppies may also be covered with plastic wrap or aluminum foil and placed in the warmer until ready for service.

Cut holes in the aluminum foil or plastic wrap to allow the steam to escape.

CCP: Hold and maintain the product at a minimum temperature of 135 degrees F. Check temperature every 30 minutes. Discard any leftovers.

4. Portion 2 hushpuppies per serving. Each portion provides 1 oz. eq. whole grain.

CCP: Hold and maintain the product at a minimum temperature of 135 degrees F or higher. Check temperature every 30 minutes. Discard any leftovers.

NUTRIENTS PER SERVING

Calories	98	Dietary Fiber	0.70 g	Sodium	188.00 mg	Sat. Fat	0.70 g
Carbohydrates	12.56 g	Protein	1.40 g	Total Fat	4.89 g	Trans Fat	0.00 g