

PIGS IN A BLANKET-MERCHANTS

MEAL COMPONENT CONTRIBUTION:

2 oz. eq. meat/meat alternate, 2 oz. eq. whole grains

NUMBER OF PORTIONS: 100 **SIZE OF PORTION:** 1 serving

RECIPE HACCP PROCESS: #2 - Same day service



MEAT/MEAT ALTERNATE : WHOLE GRAINS

INGREDIENT	MEASURE (FOR 100 SERVINGS)
Roll, Whole Wheat, Frozen, 2 oz. eq., #1220	100 rolls
Pan Release Spray, Vegetable Oil, #2514	20 second spray
Frankfurter, 6", #1051	100 frankfurters

DIRECTIONS

- Thaw the rolls and frankfurters according to the package directions.
CCP: Hold under refrigeration (41 degrees F or lower) until ready for service.
- Spray each sheet pan with food release spray or line the sheet pans with parchment paper.
- Stretch the thawed rolls and wrap them around each frankfurter.
- Seal the edges of the rolls. Place the frankfurters and rolls on the sheet pans. Let the rolls rise in a warm place until they almost doubled in size, about 30 minutes.
- Bake the Pigs in a Blanket in a preheated oven for 14 minutes at 400 degrees F until the desired temperature is reached.
CCP: Heat to 135 degrees F or higher for at least 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.
- Serve the Pigs in a Blanket immediately, or cover the sheet pans with foil or plastic wrap until ready for service. If foil or plastic wrap is used, cut holes in it to allow steam to escape. Place the pan in a warmer until ready for service.
CCP: Cover and hold for service at 135 degrees F or higher.
- Portion one Pig in a Blanket per serving. Each portion provides 2 oz. eq. meat/meat alternate and 2 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.
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 or lower within an additional 4 hours.

PRODUCTION NOTES

- Thaw the rolls according to the package directions.
- Thaw the Frankfurters according to the package directions.
- Prepare Pigs in a Blanket for just in time service. Batch cook: Prepare only what can be served in a 30-minute period to maintain maximum quality.

PURCHASING GUIDE

Refer to USDA FNS Food Buying Guide for School Meal Programs and/or the item's product formulation statement for quantities to purchase if the recipe is altered.

MISCELLANEOUS NOTES

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

PIGS IN A BLANKET-MERCHANTS

NUTRIENTS PER SERVING

Calories	329	Dietary Fiber	3.00 g	Sodium	819.00 mg	Sat. Fat	6.00 g
Carbohydrates	30.00 g	Protein	12.00 g	Total Fat	18.00 g	Trans Fat	0.00 g

PIGS IN A BLANKET-MERCHANTS

ILLUSTRATED STEPS FOR PREPARATION OF PIGS IN A BLANKET-MERCHANTS

1.



FOR A DIAGONAL ROLL: Stretch the thawed rolls, then lay each Frankfurter diagonally on each stretched roll.

2.



FOR A DIAGONAL ROLL: Wrap each stretched roll diagonally around the frankfurter and seal the edges.

3.



FOR A HORIZONTAL ROLL: Stretch the rolls. Frankfurter is laid in the middle of stretched roll.

4.



FOR A HORIZONTAL ROLL: Wrap stretched roll around frankfurter and seal edges.

5.



Sheet pan of baked Pigs in a Blanket.

6.



1 serving of Pigs in a Blanket