

# CHILI DOG-MERCHANTS

**MEAL COMPONENT CONTRIBUTION:**

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

**NUMBER OF PORTIONS:** 100 **SIZE OF PORTION:** 1 chili dog**RECIPE HACCP PROCESS:** #2 - Same day service

MEAT/MEAT ALTERNATE : WHOLE GRAINS

INGREDIENT	MEASURE (FOR 100 SERVINGS)
Beef, Gound, 80/20, #1001	8 pounds + 12 ounces
Onions, Frozen, Diced, #1610	1 3/4 cups
Peppers, Green, Diced, Frozen, #1613	2 1/4 cups , chopped
Spice Blend MS, Southwest, No Salt, #2735	1/2 cup
Cumin Seed, Ground, #2706	2 teaspoons
Chili Powder, #2703	1/4 cup
Sauce, Tomato, #10 Can, #2826	1 quart + 1 cup
Water, Municipal, Mississippi	1 quart + 1 cup
Tomatoes, Crushed, #10 Can, #2827	1 quart + 1 cup
Frankfurter, 6", #1051	100 frankfurters
Buns, Hot Dog, WGR, #1227	100 buns

**DIRECTIONS**

1. Thaw the frozen onions, green peppers, ground beef, and frankfurters in the refrigerator. Drain the onions and green peppers thoroughly on the day of assembly.

Thaw the hotdog buns according to the instructions on the package.

CCP: Cover and hold the onions, green peppers, ground beef, and frankfurters under refrigeration (41 degrees F or lower) until ready for service.

2. To MAKE THE CHILI:

- Brown the ground meat in a braising pan and then drain it. Press the draining beef to remove excess fat.
- Add the onions and green peppers to the braising pan. Sauté them for 5 minutes, or until they are tender.
- Mix in the Southwest Spice Blend, cumin, and chili powder to the braising pan. Continue to cook the mixture for 5 minutes.
- Stir in the tomato sauce, water, and crushed tomatoes and mix well. Bring the mixture to a boil, then reduce the heat.
- Cover the braising pan and simmer the chili for about 10 minutes or until the desired temperature is reached.
- Pour the chili into serving pans.
- Assemble the chili dogs immediately, or cover the chili and place it in a warmer until ready for service.

See MRS Recipe 4520 (Chili Con Carne without Beans for more detailed instructions and pictures)

CCP: Heat to 155 degrees F or higher for 17 seconds at the completion of the cooking process. If the manufacturer instructions on the package or case have a higher temperature, follow those recommendations.

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## DIRECTIONS

### 3. COOKING METHODS-FRANKFURTER:

To steam:

- Place the thawed frankfurters in perforated steamtable pans.
- Steam them for 2-4 minutes. (If using solid steamtable pans, additional cooking time may be required.)
- Batch cook the frankfurters to maintain quality.

To boil:

- Bring 1 gallon of water to a boil.
- Place 50 frankfurters in boiling water.
- Reduce heat to simmer. Simmer for 10 minutes.

Cook in batches of 50.

CCP: Heat to 135 degrees F or higher for at least 15 seconds at the completion of the cooking process. If manufacturer instructions on the package or case have a higher temperature, follow those recommendations.

### 4. SANDWICH ASSEMBLY:

To assemble from the serving line:

- Stand the hot dog buns in half-size steamtable pans (12" x 10" x 4").
- Place the heated frankfurters in half-size steamtable pans (12" x 10" x 4").
- Place one frankfurter in each hot dog bun.
- Portion ¼ cup the Chili with a 2 ounce ladle over each frankfurter.
- For best quality, serve the Chili Dogs immediately. Otherwise cover the pan with lid, 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 warmer until ready for service.

To serve the chili dogs already assembled:

- Open the hot dog buns and place cooked frankfurters in buns.
- Place one frankfurter in each hot dog bun.
- Portion ¼ cup Chili with a 2 ounce ladle over each frankfurter.

Chili dogs may be wrapped in wax paper, deli wrap, or aluminum foil sheet.

For the best quality, serve the chili dogs immediately.

CCP: Cover and hold for service at 135 degrees F or higher.

### 5. Portion ¼ cup of chili and one hot dog per serving. Each portion provides 2½ oz. eq. meat/meat alternate and 2 oz. eq. whole grains.

CCP: Hold and maintain the product at a minimum temperature of 135 degrees F or higher. Check temperature every 30 minutes. Unassembled 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. Leftover assembled sandwiches do not have good quality when reheated. For best quality, assembled sandwiches should be discarded.

## PRODUCTION NOTES

- Thaw the frozen onions, green peppers, ground beef, and frankfurters in the refrigerator. Drain the onions and green peppers thoroughly on the day of assembly.
- Thaw the hotdog buns according to the package directions.
- Prepare Chili Dogs for just in time service. Batch cook: Prepare only what can be served in a 30-minute period to maintain maximum quality.
- Use USDA Foods products when available.

## SERVING NOTES

Have condiments available for selection by students. Condiments have not been included in this nutrient analysis – remember to include them in the weekly menu nutrient analysis.

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## 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.

## NUTRIENTS PER SERVING

Calories	396	Dietary Fiber	3.70 g	Sodium	935.00 mg	Sat. Fat	8.00 g
Carbohydrates	31.00 g	Protein	15.50 g	Total Fat	23.00 g	Trans Fat	0.00 g