

Pigs in a Blanket (784)

(Pigs in a Blanket MC784)

Meat/Meat Alternate-Grain/Bread

Source: MS Cycles II

Ingredients	50 Servings		100 Servings		For _____ Servings	Directions
	Weight	Measure	Weight	Measure		
Yeast Rolls.....		50 2 oz.....		100 2 oz.....		<ol style="list-style-type: none"> 1. Prepare yeast dough (Card B-12 thru step 4). 2. Punch down and divide dough into 4 equals portions. Roll each portion into a thin sheet and cut into 25 1 ½ inch strips large enough to wrap around franks. 3. Wrap frankfurter with dough from end to end in spiral formation. 4. Place on greased sheet pan, sealed side down, and let rise in warm place until almost doubled in volume-about 30 minutes. 5. Bake 14 minutes at 400 °F. 6. Serve 1 sandwich per serving. <p>CCP: Heat product to minimum temperature of 140 F.</p> <p>CCP: Hold and maintain product at a minimum temperature of 135 F. Discard any leftovers.</p>
Frankfurter, 6 ".....		50 Frank.....		100 Frank.....		

Serving: 1 sandwich provides 2 oz. meat/meat alternate and 2 servings grain/bread

**Yield: 50 servings: 50 sandwiches
100 servings: 100 sandwiches**

Developed by the Mississippi Department of Education, Office of Child Nutrition Programs

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Pigs in a Blanket (Continued)

Nutrients Per Serving:

*** Denotes Missing Nutrient Values**

Calories	356	Iron	2.60	Mg	Protein	10.44	G	Percent ⇒	Protein	11.75%
Cholesterol	36	Calcium	38.65	Mg	Carbohydrates	32.69	G	Of ⇒	Carbohydrates	36.77%
Sodium	861	Vitamin A	0	RE	Total Fat	20.20	G	Calories ⇒	Total Fat	51.11%
Dietary Fiber	1.10	Vitamin C	0.14	Mg	Saturated Fat	6.57	G	From ⇒	Saturated Fat	16.62%

Production Notes:

Serving Notes:

Purchasing Guide:

Use commodity products when available

Miscellaneous Notes:

Hot Dog (778)

(Hot Dog MCT78)

Meat/Meat Alternate-Grains/Breads

Source: MIS Cycles II

Ingredients	50 Servings		100 Servings		For _____ Servings	Directions
	Weight	Measure	Weight	Measure		
Frankfurter, 6".....		50 Frank 2 oz		100 Frank 2oz.....		<p>1. COOKING METHODS: To steam wieners: A. Place thawed wieners in perforated steamtable ans. B. Steam for 2-4 minutes. (If using solid steamtable pans, additional cooking may be required.) To boil wieners: A. Bring water to a boil. Place 50 wieners in 1 gallon of boiling water. B. Reduce heat to simmer. Simmer for 10 minutes.</p> <p>CCP: Heat product to minimum internal temperature of 140 F.</p>
Buns, hot dog, plain, 6".....		50 bun.....		100bun.....		<p>2. HOT DOG ASSEMBLY METHODS: To assemble from serving line: A. Stand hot dog buns in half-size steamtable pan (12"x10"x4"). B. Place heated wieners in half-size steamtable pans (12"x10"x4"). Serve immediately or cover with aluminum foil wrap and place in warmer until ready for service. To serve already assembled: A. Open hot dog buns and place cooked wieners in buns. Place hot dogs in steamtable pans (12x20"x2 ½ ") lined with pan liners. B. Cover with aluminum foil. Cut holes in foil and place in warmer until ready for service.</p> <p>CCP: Hold and maintain product at a minimum temperature of 135 F. Check temperature every 30 minutes. Discard any leftovers.</p>
						<p>3. Portion one hot dog per serving.</p>

Hot Dog (Continued)

Serving: 1 sandwich provides 2 oz meat/meat alternate and 2 grains/breads

**Yield: 50 servings: 50 sandwiches
100 servings: 100 sandwiches**

Nutrients Per Serving:

*** Denotes Missing Nutrient Values**

Calories	312		Iron	2.36	Mg	Protein	9.92	G	Percent Of	⇒	Protein	12.72%
Cholesterol	36	Mg	Calcium	73.77	Mg	Carbohydrates	26.17	G	Calories	⇒	Carbohydrates	33.58%
Sodium	828	Mg	Vitamin A	0	RE	Total Fat	18.35	G	From	⇒	Total Fat	52.97%
Dietary Fiber	1.24	G	Vitamin C	0.01	Mg	Saturated Fat	6.55	G			Saturated Fat	18.91%

Production Notes:

Serving Notes:

Hot dogs may be individually wrapped in sandwich foil for service.

Purchasing Guide:

Use commodity products when available

Miscellaneous Notes:

According to HACCP requirements, all leftover meats must be reheated to 165 F for 15 seconds. Consider the quality of these products.

Footlong Hot Dog(758)

(Footlong Chili Dog MC758)

Meat/Meat Alternate

Source: MS Cycles II

Ingredients	50 Servings		100 Servings		For _____ Servings	Directions
	Weight	Measure	Weight	Measure		
Frankfurters, Footlong.....		50 Frank.....		100 Frank.....		<p>1. COOKING METHODS: To steam wieners: A. Place thawed wieners in perforated steamtable pans. B. Steam for 2-4 minutes. (If using solid steamtable pans, additional cooking may be required. To boil wieners: A. Bring water to a boil. Place 50 wieners in 1 gallon of boiling water. B. Reduce heat to simmer. Simmer for 10 minutes</p>
Buns, hot dog, long, 10".....		50 Bun, 3 oz.....		100 Bun, 3oz.....		<p>2. HOT DOG ASSEMBLY METHODS: To assemble from serving line: A. Stand hot dog buns in half-size steamtable pan (12"x10"x4). B. Place heated wieners in half-size steamtable pan (12"x10"x4). Serve immediately or cover with aluminum foil wrap and place in warmer until ready for service. To serve already assembly: A. Open hot dog buns and place cooked wieners in buns. Place hot dogs in steamtable pans (12"x20x2 1/2") lined pan liners. B. Cover with aluminum foil. Cut holes in foil and place in warmer until ready for service.</p>
						<p>CCP: Hold and maintain product at a minimum temperature of 140°F. Check temperature every 30 minutes. Discard any leftovers.</p> <p>3. Portion 1 hot dog per serving.</p>
						<p>CCP: Hold and maintain product at a minimum temperature of 135°F. Check temperature every 30 minutes. Discard any leftovers.</p>

Footlong Hot Dog (Continued)

**Serving: 1 footlong hotdog provides 2 oz meat/meat alternate and 2 grains/breads Yield: 50 servings: 50 hot dogs
100 servings: 100 hot dogs**

Nutrients Per Serving:

***Denotes Missing Nutrient Values**

Calories	463	Iron	3.38	Mg	Protein	14.23	G	Percent ⇒	Protein	12.29%
Cholesterol	40	Mg	128.98	Mg	Carbohydrates	45.78	G	Of ⇒	Carbohydrates	39.53%
Sodium	1126	Mg	0	RE	Total Fat	23.34	G	Calories ⇒	Total Fat	45.34%
Dietary Fiber	2.30	G	0.09	Mg	Saturated Fat	8.02	G	From ⇒	Saturated Fat	15.57%

Production Notes:

Serving Notes:

Purchasing Guide:

Use commodity products when available

Miscellaneous Notes:

Footlong Chili Cheese Dog (756)

(Footlong Chili Cheese Dog MC756)

Meat/Meat Alternate

Source: MS Cycles II

Ingredients	50 Servings		100 Servings		For _____ Servings	Directions
	Weight	Measure	Weight	Measure		
Frankfurters, Footlong.....		50 Frank.....		100 Frank.....		<p>1. COOKING METHODS:</p> <p>To steam wieners:</p> <p>A. Place thawed wieners in perforated steamtable pans.</p> <p>B. Steam for 2-4 minutes. (If using solid steamtable pans, additional cooking may be required.</p> <p>To boil wieners:</p> <p>A. Place 50 wieners in 1 gallon of water. Bring water to a boil.</p> <p>B. Reduce heat to simmer. Simmer for 10 minutes</p> <p>CCP: Heat product to minimum temperature of 140° F.</p>
Buns, hot dog, long, 10".....		50 Bun, 3 oz.....		100 Bun, 3oz.....		<p>2. HOT DOG ASSEMBLY METHODS:</p> <p>To assemble from serving line:</p> <p>A. Stand hot dog buns in half-size steamtable pan (12"x10"x4).</p> <p>B. Place heated wieners in half-size steamtable pan (12"x10"x4). Serve immediately or cover with aluminum foil wrap and place in warmer until ready for service.</p> <p>To serve already assembled:</p> <p>A. Open hot dog buns and place cooked wieners in buns. Place hot dogs in steamtable pans (12"x20x2 1/2") lined pan liners.</p> <p>B. Cover with aluminum foil. Cut holes in foil and place in warmer until ready for service.</p> <p>CCP: Hold and maintain product at a minimum temperature of 140°F. Check temperature every 30 minutes. Discard any leftovers.</p>
Chili con carne no bean.....		1 Gal 2 1/2 Qt.....		3 Gal 1/2 Qt.....		<p>3. Heat chili thoroughly</p> <p>4. Portion 1/4 cup chili on hot dog using a 2 oz ladle.</p>

Chili Dog (742)

(Chili Dog MC742)

Meat/Meat Alternate-Grains/Breads

Source: MS Cycles II

Ingredients	50 Servings		100 Servings		For _____ Servings	Directions
	Weight	Measure	Weight	Measure		
Frankfurter, 6".....		50 Frank 2 oz		100 Frank 2oz.....		<p>1. COOKING METHODS: To steam wieners: A. Place thawed wieners in perforated steamtable ans. B. Steam for 2-4 minutes. (If using solid steamtable pans, additional cooking may be required.) To boil wieners: A. Place wieners in 1 gallon of water. Bring water to a boil. B. Reduce heat to simmer. Simmer for 10 minutes.</p>
Buns, hot dog, plain, 6".....		50 bun, 1.624 Oz.....		100 bun, 1.624 Oz.....		<p>2. HOT DOG ASSEMBLY METHODS: To assemble from serving line: A. Stand hot dog buns in half-size steamtable pan (12"x10"x4"). B. Place heated wieners in half-size steamtable pans (12"x10"x4"). Serve immediately or cover with aluminum foil wrap and place in warmer until ready for service. To serve already assembled: A. Open hot dog buns and place cooked wieners in buns. Place hot dogs in steamtable pans (12x20"x2 ½ ") lined with pan liners. B. Cover with aluminum foil. Cut holes in foil and place in warmer until ready for service.</p>
Chili con carne, no bean mc.....		12 ½ Cup.....		25 1 Cup.....		<p>CCP: Hold and maintain product at a minimum temperature of 135 F. Check temperature of 135 F. Check temperature every 30 minutes. Discard any leftovers.</p> <p>3. Heat chili thoroughly.</p> <p>4. Portion ¼ cup chili on hot dog using a 2 oz ladle.</p> <p>CCP: Internal temperature of product must register 165° F for 15 seconds at completion of cooking process.</p>

Corn Dog (744)

(Corn Dog MC744)

Meat/Meat Alternate-Grains/Breads

Source: MS Cycles II

Ingredients	50 Servings		100 Servings		For _____ Servings	Directions
	Weight	Measure	Weight	Measure		
Corn dogs, 4 oz.....		50 Corn Dog..		100 Corn Dog..		<ol style="list-style-type: none"> 1. Place frozen corn dogs on bun pan (18" x 26") lined with pan liners. 2. Place 3 by 9 on pan (27 servings per pan.) 3. Bake according to manufacturer's directions. <p>CCP: Heat product to minimum temperature of 140 F.</p> <ol style="list-style-type: none"> 4. Line in half-size steamtable pan (12"x10"x4"). 5. Place in warmer until ready for service. (Prepare in batches to maintain quality. <p>CCP: Hold and maintain product at a minimum temperature of 135 F. Check temperature every 30 minutes. Discard any leftovers.</p> <ol style="list-style-type: none"> 6. Portion 1 corn dog per serving.

Serving: 1 corn dog provides 2 oz meat/meat alternate and 2 grains/breads

Yield: 50 servings: 50 corn dogs
 100 servings: 100 corn dogs

Corn Dog (Continued)

Nutrients Per Serving:

*Denotes Missing Nutrient Values

Calories	290		Iron										
Cholesterol	40	Mg	Calcium										15.17%
Sodium	950	Mg	Vitamin A										35.87%
Dietary Fiber	0.00	G	Vitamin C										48.83%
													17.62%

Production Notes:

Serving Notes:

Batch cook: Prepare only what can be served in a 30 minute period to maintain quality.

Purchasing Guide:

Use commodity products when available

Miscellaneous Notes: