Corn Dog Nuggets, Baked (406)

(Corn Dog Nuggets MC406)

Meat/Meat Alternate-Grains/Breads

Source: MS Cycles II

Ingredients	*50* Servings		*100* Servings		For ___ Servings	Directions
	Weight	Measure	Weight	Measure		
Corn Dog Nuggets.....	.....	300 Nuggets	.....	600 Nuggets....	.....	1. Place corn dog nuggets on bun pan lined with pan liner. 2. Bake according to manufacturer's directions. (Prepare in batches to maintain quality.) *CCP: Heat product to minimum temperature of 140°F.*
						3. Place in steamtable pan. Serve immediately or place in warmer until ready until ready for service.
						4. Portion 6 corn dog nuggets per serving. *CCP: Hold and maintain product at a minimum temperature of 135 F. Check temperature every 30 minutes. Refrigerate any leftovers. Leftovers should be covered, labeled, and dated.*

Serving: 6 corn dog nuggets provide 2 oz. meat/meat alternate and 2 grain/bread

Yield: 50 servings: 300 corn dog nuggets
100 servings: 600 corn dog nuggets

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Corn Dog Nuggets, Baked (Continued)

Nutrients Per Serving:
***Denotes Missing Nutrient Values**

Calories	480		Iron	4.50	Mg	Protein	16.00	G	Percent ⇒	Protein	13.33%
Cholesterol	70	Mg	Calcium	199.98	Mg	Carbohydrates	42.00	G	Of ⇒	Carbohydrates	35.00%
Sodium	1120	Mg	Vitamin A	0	RE	Total Fat	28.00	G	Calories ⇒	Total Fat	52.50%
Dietary Fiber	0.00	G	Vitamin C	0.00	Mg	Saturated Fat	6.00	G	From ⇒	Saturated Fat	11.25%

Production Notes:

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

Purchasing Guide:
Use commodity products when available
Read CN label to insure manufacturers' recommendations for meeting meal component.

Miscellaneous Notes:

Stromboli Supreme (418)

(Stromboli Supreme MC418)

Meat/Meat Alternate – Grains/Breads

Source: MS Cycles II

Ingredients	*60* Servings		*100* Servings		For ___ Servings	Directions
	Weight	Measure	Weight	Measure		
Pizza dough, presheeted, 12"x16".....	.....	6 sheet.....	.....	12 sheet.....	.....	1. On lightly floured surface, roll out each sheet of dough slightly while maintaining rectangular shape.
Sauce, pizza, prepared..... Sauce, spaghetti, no meat....	....	1 Qt ½ Cup... 1 Qt ½ Cup....	....	2 Qt 1 Cup..... 2 Qt 1 Cup.....	....	2. Brush dough with pizza sauce (approximately 1 cup per sheet). Leave 6" border across the top and bottom of dough for holding over.
Cheese, mozzarella, shredded..... Turkey ham, dk meat, smkd, frz..... Pepperoni, slided, pizza topping.....	6 lb..... 10 lb 8 oz..... 24 oz.....	....	12 lb..... 21 lb ..... 3 lb.....	....	....	3. Layer ingredients along the center of each dough rectangle as follows" 1st layer – 14 oz ham 2nd layer – 16 slices of pepperoni 3rd layer – 10 oz mozzarella cheese 4. Fold top third of dough over layered ingredients. 5. Brush dough with additional sauce (approximately ½ cup per sheet). 6. Place another layer of ingredients as listed above: 1st layer – 14 oz ham 2nd layer – 16 slices of pepperoni 3rd layer – 10 oz mozzarella cheese 7. Fold bottom third of dough over the second layer of ingredients. Pinch to seal end and top seams. (if desired, brush seams with egg wash.)
						8. Place rolled dough on lightly oiled or lined sheet pan. (18" x 26" x 1"). More than one roll can be placed on each pan. 9. Allow rolled stromboli to rise for 30 minutes.
						10. Bake until crust is lightly browned: Conventional oven: 400 F for 30-35 minutes Convection oven: 350 F to 25-30 minutes. *CCP: Heat product to minimum internal temperature of 155° F or according to package directions.*

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Stromboli Supreme (Continued)

						11. Remove from oven. Place hot pan on bun rack and let stand for 10 minutes before cutting, to prevent cheese from running. *CCP: Hold and maintain product at minimum temperature of 135° F. Check temperature every 30 minutes. Refrigerate any leftovers. Leftovers should be covered, labeled and dated.*
						12. Cut each stromboli into 10 portions. Place in steamtable pan. 13. Cover and place in warmer until ready for service. Portion 1 piece per serving. *CCP: Hold and maintain product at minimum temperature of 135° F. Check temperature every 30 minutes. Refrigerate any leftovers. Leftovers should be covered, labeled and dated.*

Serving: 1 portion provides 2 oz meat/meat alternate and 1 grain/bread

Yield: 60 servings: 6 stromboli rolls
120 servings: 12 stromboli rolls

Nutrients Per Serving:
***Denotes Missing Nutrient Values**

Calories	469		Iron	1.28*	Mg	Protein	34.13	G	Percent ⇒	Protein	29.09%
Cholesterol	85	Mg	Calcium	334.51	Mg	Carbohydrates	42.54	G	Of ⇒	Carbohydrates	36.26%
Sodium	1710	Mg	Vitamin A	123*	RE	Total Fat	18.39	G	Calories ⇒	Total Fat	35.28%
Dietary Fiber	1.90	G	Vitamin C	3.14*	Mg	Saturated Fat	7.57	G	From ⇒	Saturated Fat	14.53%

Production Notes:

Serving Notes:

Purchasing Guide:
Use commodity products when available

Miscellaneous Notes: